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Mrs. Chadwick's Cook B

HOME COOKERY:

A

COLLECTION OF TRIED RECEIPTS,

BOTH

FOREIGN AND DOMESTIC.

BY

MRS. J. CHADWICK.

SECOND THOUSAND.

BOSTON:
CROSBY, NICHOLS, AND COMPANY.
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ADVERTISEMENT.

HAVING been urgently solicited to give publicity to many Receipts, which myself and friends have tested, I do so, in the hope of assisting those who are just learning the art of Cookery. I am perfectly aware that there are already many works upon the subject, some very good, but none quite simple enough for beginners, who need time set before them, as well as quantity. I have also added some foreign receipts, endeavoring to cater for all tastes. I have studied to make them plain as regards proportion; therefore but little is left to discretion, that can be governed by measure or weight. It is not my intention to write a preface, but only a recommendation of a trial of some of them.

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TABLE OF WEIGHTS AND MEASURES,

FOR THOSE PERSONS WHO HAVE NEITHER SCALES NOR WEIGHTS.

---

1 lb. of wheat flour	=	1 quart.
1 lb. 2 oz. of Indian meal	=	1 "
1 lb. of butter when soft	=	1 "
1 lb. of broken loaf-sugar	=	1 "
1 lb. 1 oz. of powdered loaf-sugar	=	1 "
1 lb. 1 oz. of best brown sugar	=	1 "
10 eggs	=	1 pound.

LIQUIDS.

16 large tablespoonfuls	=	½ pint.
8 " "	=	1 gill.
4 " "	=	½ "

A common-sized tumbler holds ½ pint.
A common-sized wineglass holds ½ gill.

ANOTHER MEASURE OF FLUIDS.

1 gallon contains 8 pints.
1 pint " 16 ounces.
1 ounce " 8 drachms.

HOME COOKERY.

YEAST.

Put a large handful of hops into a vessel, with three pints of water, and boil half an hour, or until the strength is extracted, and then strain it through a sieve on to eight or ten spoonfuls of flour, and stir until all the dry flour is moistened, or until about as thick as griddle-cakes. Add a heaping teaspoonful of salt, and, when about blood-warm, stir in a large teacupful of lively yeast.

BAKER'S YEAST.

Boil two ounces or more of hops, in four quarts of water, for an hour, adding more water as it decreases, carefully stirring all the time; strain the liquor, and mix it well with two pounds of malt; cover, and let it stand for eight hours, or until it is milk-warm; then stir in half a pint of good yeast; when mixed well together, let it work for ten hours, and strain it through a sieve, or you may strain it before you set it aside to ferment.

BOTTLE YEAST.

Put into a clear glass decanter as much hops as you can take up in your fingers. Add half a cup of molasses, and fill the bottle two thirds full of lukewarm water. Then add a great spoonful of yeast; if that is not enough, add more until it works. Do not cork it tight, if you do the bottle will burst. As you use from the bottle, add more molasses and water, and once in a week add more hops.

TO PRESERVE YEAST FOR A LENGTH OF TIME.

With a soft brush lay a thin layer of yeast on a wooden platter or bowl, and turn the mouth downwards that no dust may blow upon it, but so that the air may get under to dry it. When that coat is perfectly dry, lay on another, and so on until you have it two or three inches thick, always taking care that each layer is entirely dry before putting on another. In this way it will keep for months. When you have occasion to use any, cut off a piece and lay it into warm water; then stir together and it will be fit for use. This should be made in the month of May or June for summer use, and in October for winter.

BREAD.

FLOUR AND INDIAN BREAD.

Scald one heaping cup of finely sifted Indian meal, with three quarts of boiling water, one teaspoonful and a half of

salt, a large cupful of yeast, and flour enough to make a soft dough, which set to rise until light. Bake in common-sized tin pans one hour. When done, wring out a cloth in cold water, and, after having set the loaf on its side, cover the crust with the wet cloth, to make it tender.

FLOUR BREAD.

Rub shortening into your flour, and add some salt. Mix one cup of yeast in two quarts of lukewarm water, and stir this mixture into the flour until you have a soft dough. Then set it to rise till light. Bake one hour.

THIRDED BREAD.

Take two quarts of boiling water and scald your Indian meal (finely sifted); add salt and a very little shortening. One pint bowl of Indian, one of rye, and one of flour. If this quantity makes it too stiff, add more lukewarm water, until of the consistence of flour and Indian bread. Add also a cup of yeast.

RYE AND INDIAN BREAD.

Scald three quarts of finely sifted Indian meal till quite wet, add salt, and, when cooled a little, work in three quarts of rye flour, two spoonfuls of molasses, and two gills of yeast. Bake three or four hours. It is better kept in over night.

DYSPEPSIA BREAD.

One heaping quart (beer measure) of dyspepsia flour and one handful over, two teaspoonfuls of Conant's yeast,

one teacupful of molasses, one and a half teaspoonfuls of saleratus. Salt. Mix this with one pint, beer measure, of water. Your saleratus must be dissolved in a part of the pint, as no more than that quantity must be used. Beat well together, and put immediately into the oven. The yeast must be put into the flour dry, and it must be made up with cold water. If you make the slightest deviation from this rule, you will spoil your bread.

SAGO BREAD.

Two pounds of sago to be well soaked in milk or water for several hours; mix it with as much flour, add half a teaspoonful of saleratus and a cup of good yeast; a little Indian meal, if preferred. Let it stand to rise. This bread will not dry so quick as other bread.

BREAD WITHOUT YEAST, CALLED SALT RISING.

About one pint of water, more than lukewarm, but not scalding hot, one teaspoonful of salt. Stir in flour until it is thicker than flapjacks. Set it in warm water and keep it so until it rises, which may be six hours. Then put in half a teaspoonful of saleratus, and work in flour enough to be as stiff as you usually make other bread. Put it into the pan you wish to bake it in, and let it stand three quarters of an hour, not forgetting to butter the pan. Keep it of an equal heat while rising.

BALTIMORE BREAD.

Take an earthen vessel larger at the top than the bottom, and in it put one pint of lukewarm water, one and a

half pounds of flour, and half a pint of malt yeast; mix them well together, and set it away (in winter it should be in a warm place) until it rises and falls again, which will be in from three to five hours. It may be set at night if wanted in the morning. Then put two large spoonfuls of salt into two quarts of water, and mix it well with the above rising; then put in about nine pounds of flour and work the dough well, and set it by until it becomes light. Then make it into four loaves.

GRAHAM BREAD.

Take six quarts of wheat meal, six spoonfuls of molasses, one teacup of good yeast, and mix them with one pint of lukewarm water and one teaspoonful of saleratus. Make a hole in the middle of the meal or flour, and stir in the mixture till it is a thick batter, then proceed as with white flour. This, when light, will make four loaves, and needs a warmer oven than white bread. Bake one and a half hours.

CORN BREAD.

One quart of Indian meal, half a tablespoonful of salt; scald the meal with boiling water, stir in one tablespoonful of butter, add three eggs, and milk to make it as stiff as hasty pudding. Butter the pan in which it is to be baked, and bake it half an inch thick.

APPLE BREAD.

Stew some apples and rub them through a coarse sieve; take the pulp thus obtained, to which add one great spoonful

of shortening, one cup of yeast, and knead in flour to a proper consistency.

ANOTHER DYSPEPSIA BREAD.

Put one gill of molasses and one gill of yeast into one quart of lukewarm water; a teaspoonful of saleratus or not, as you please, and a little salt. Then stir in dyspepsia flour, until two thirds as stiff as flour bread. Excellent.

TEA CAKES.

CREAM OF TARTAR BISCUIT.

One quart of flour, two teaspoonfuls of cream of tartar stirred dry into the flour; also rub in a piece of butter the size of an egg, salt to taste; dissolve one teaspoonful of super-carbonate of soda in half a teacup of hot water, pour this into the flour, and make a dough with milk just stiff enough to roll out. Cut with a form, and bake.

BUCKWHEAT CAKES.

One quart of lukewarm water, one gill of yeast, a little salt, and buckwheat flour enough to make a very soft batter. Make it at night, and just as they are to be baked add one teaspoonful of saleratus dissolved in half a cup of hot water. Use leaf lard to rub on the griddle.

ANOTHER, VERY NICE.

For a family of four or five, take one quart of boiling water, and scald two gills of Indian meal, a little salt. When cool, add one gill of yeast, and stir in buckwheat enough to make a thin batter. Let it rise over night, and, just as you are going to fry the cakes, add a quarter of a teaspoonful of soda dissolved in half a cup of hot water.

BUTTERMILK CAKES.

Three tablespoonfuls of sugar, one of butter, one pint of buttermilk, one teaspoonful of saleratus, with sufficient flour to make it as stiff as pound cake.

WARRINER'S MUFFINS.

One quart of milk, three eggs, three even spoonfuls of melted butter, half a cup of yeast, flour enough to make a stiff batter, and add a little salt in the morning as well as saleratus. To be baked in rings on a griddle about five minutes.

SNOW CAKES.

A piece of butter the size of an egg rubbed into a scant pint of flour, a little salt, three eggs, and one pint of milk. Beat the eggs and put to the milk, which stir into the flour; by this means you can braid out all the lumps. Fill cups a little more than half full, and bake thoroughly, or they will fall. It depends on the thickness of your cup for the time of baking.

BROWN MUFFINS.

One pint of sour milk, one teaspoonful of saleratus, pounded fine and put dry into it, and beat till it foams; three or four tablespoonfuls of molasses, three tablespoonfuls of flour; then make it stiff enough with wheat flour to pour out, or not quite as stiff as water muffins.

BUTTERMILK GRIDDLE CAKES.

Take one quart of buttermilk, and add one teaspoonful of saleratus, pounded fine, and put dry into the buttermilk, salt, and one or two eggs. Take one great spoonful of finely sifted Indian meal and flour, and make this into a thin batter. Fry as flapjacks.

GROUND RICE GRIDDLES.

Boil one quart of milk. Rub smooth one teacupful of ground rice in a gill or two out of the quart, and stir it into the boiling milk. Add a little salt, and, while it is scalding hot, stir in flour enough to make it of the right thickness to fry on a griddle. When cool, add a teacupful of yeast and four eggs. Let it rise light.

DROP CAKES.

To one pint of cream put seven eggs beaten thoroughly, a little salt, and flour enough to make a delicate batter. Bake in cups.

RYE DROP CAKES.

Four gills of milk, five gills of rye, six eggs, a little salt. Bake them in cups.

ANOTHER.

Four gills of rye, four of thin cream, five eggs, two teaspoonfuls of sugar, a little salt. Beat together for fifteen minutes. Bake in cups.

CENTRE HARBOR BISCUIT.

One pint of milk, half a pint of yeast, six ounces of butter, one egg, and two pounds of flour. Melt the butter in the milk. When mixed, let them stand till they rise. Then roll them out. To be eaten with butter.

CREAM FIRE CAKE.

Add salt to one pint of cream, and stir in just flour enough to roll it out.

INDIAN CAKE.

Two cups of sour milk, two eggs, a large teaspoonful of saleratus, half a cup of sugar; make quite soft, with two thirds Indian, and one third of flour. Bake in pound cake tins.

JENNY LIND CAKE.

One quart of flour, two teaspoonfuls of cream of tartar put dry into the flour, about one third of a teaspoonful of soda, dissolved in a third of a cup of boiling water, a large teacupful of milk, half a teacupful of sugar, and three eggs. Mix all well together. Do not vary the receipt.

NICE INDIAN GRIDDLE CAKES.

One pint bowl of Indian meal, one of flour, one quart or less of milk, and some salt. A good-sized cup of yeast. Rise over night.

UNBOLTED WHEAT CAKE.

One pint bowl of unbolted wheat, one teaspoonful of soda or saleratus, one teaspoonful of cream of tartar pounded and put dry into the flour; two tablespoonfuls of molasses. Salt to taste. Mix with milk quite soft. Nice.

TURK'S CAP.

One quart of milk, the yolks of six eggs, and whites of three, six spoonfuls of flour. Just bake twenty minutes in cups. Fill half full.

ANDOVER BANNOCK.

Rather more than a quart of milk and cream, a very little sugar and salt, two eggs. Make about as thick as flapjacks.

ROBINSON WAFFLES.

One quart of milk, six eggs, one teaspoonful of salt. Some Indian meal with the flour if you choose; it makes them more tender. A little melted butter, some saleratus, sugar and spice to taste. Make them about as stiff as flour pudding. Bake in waffle irons.

NORWAY CAKE.

One quart of sour milk, four eggs, two spoonfuls of sugar, one teaspoonful of saleratus, as much Indian meal as will make it as thick as pound cake.

RYE DROP CAKES.

One pint of warm milk, with half a teaspoonful of soda dissolved in it, a little salt, four eggs well beaten, and rye flour enough to make a thin batter. Bake in small cups upon a hot griddle, or in an oven.

SUPERIOR WHORTLEBERRY CAKE.

Two heaping pint bowls of flour, one of berries, one of sugar, half a pint bowl of milk, half a pint of water, or, what is better, one pint of milk and no water, one and a quarter teaspoonfuls of saleratus, a piece of butter the size of an egg rubbed into the flour. Salt to taste. Bake three quarters of an hour.

FRENCH ROLLS.

Rub one ounce of butter into one pound of flour, mix one egg beaten, a little yeast that is not bitter, and as much milk as will make a dough of middling stiffness; beat it well, but do not knead. Let it rise, and bake on tins.

MUFFINS WITHOUT RISING.

One pint of sour milk, a piece of butter the size of an egg melted, salt to taste, one teaspoonful of saleratus, pounded and put dry into the sour milk to foam it. Add flour enough to make a batter almost stiff enough for a spoon to stand in it. Bake in rings.

WIDOW CAKE.

Two cups of Indian meal, four of flour, four of milk, half a cup of molasses, and one teaspoonful of saleratus. Bake in pound cake tins.

BOLTED RYE GRIDDLE CAKES.

THREE pints of lukewarm water, one and a half teacups of yeast, two thirds of a cup of molasses, and salt to taste. Make your batter of the consistence of thin pancakes. Set it by the fire to rise, and, just before you are going to fry them, beat up three eggs and add thereto. They must be made early in the morning.

MILK BISCUIT.

Two pounds of flour, half a pound of butter, two eggs, six wineglasses of milk, two wineglasses of the best brewer's yeast; a little more, if you cannot get brewer's, — say three.

RAISED MUFFINS.

HALF a pint of milk and half a pint of water, one egg, a teacupful of nice yeast, two lumps of loaf-sugar. Mix with flour to the consistency of pound cake. Make the milk lukewarm, and rise them over night.

BATH CAKES.

ONE quart of milk, one large spoonful of sugar, two thirds of Indian meal, and one third of flour, a little cream and salt, and two eggs.

METCALF DROP CAKES.

One cup of cream, one of milk, one of sugar, one teaspoonful of saleratus, four cups of flour. Salt to taste. Bake half an hour in cups.

SHORT CAKE.

Into three cups of flour rub a piece of lard as large as an egg, half a teaspoonful of saleratus.

ANOTHER, RICHER.

One pound of flour, half a pound of butter, and some salt, rubbed into the flour. Wet it with cold water, into a dough, just stiff enough to roll out.

VINE ROCK TEA CAKE.

One pint of milk, two eggs, a piece of butter half the size of an egg, nearly a kitchen cupful of sugar, two teaspoonfuls of cream of tartar put dry into the flour, one teaspoonful of saleratus, four cupfuls of flour. Beat the eggs and sugar together, and stir them into the milk; melt the butter and stir in also. Pour half of the mixture into the flour at a time, and beat out all the lumps. Just before it goes into the oven, dissolve the saleratus in half a cup of hot water, and work that in the last thing. This makes a common-sized baker-pan full.

LIGHT BISCUIT.

Two pounds of flour, a pint of buttermilk, half a teaspoonful of saleratus put into the buttermilk. Rub a piece of butter or lard into the flour, and make it about as stiff as bread.

PHILADELPHIA CREAM CAKES.

THREE eggs to one pint of cream, salt to taste. Flour sufficient to make it of the consistency of flour pudding. Bake in cups fifteen or twenty minutes.

FRIED BREAD, VERY NICE.

MAKE a sour-milk cake, put in just saleratus enough to foam the milk, then melt a piece of butter the size of an egg in a great spoonful of hot water. Salt to taste. It must only be made just stiff enough to roll out. Fry in lard, as you do symballs.

BOND'S RYE FRIED MUFFINS.

ONE pint of milk, two eggs, a little salt, a little butter, and rye flour enough to make a stiff batter. Fry in a good deal of boiling lard. Wet your spoon that the batter may not adhere to it.

CORN BREAD.

FOUR cups of Indian meal scalded, two of flour, a little saleratus, and three eggs. The meal must be scalded with three coffee-cups of milk.

VELVET CAKES.

MAKE a batter of one quart of flour, three eggs, one quart of milk, and one gill of yeast; when well risen, stir in one spoonful of melted butter, and bake in muffin hoops.

RICE WAFFLES.

Boil two gills of rice very soft, mix with it three gills of flour, a little salt, two ounces of melted butter, two eggs well beaten, and as much milk as will make a thick batter. Beat till very light, and bake in waffle irons.

COMMON CAKES.

LOAF CAKE.

Three pounds of flour, three quarters of a pound of sugar, three quarters of a pound of butter, three gills of yeast, two gills of milk, two or three eggs, a little spice.

ANOTHER.

Two pounds of flour, half a pound of sugar, half a pound of butter, seven eggs, one gill of yeast. A little wine, brandy, and nutmeg.

SALEM CAKE.

Three even pint bowls of sifted flour, two of sugar, half a pound of butter, one great spoonful of lard, five eggs, one great spoonful of saleratus, three nutmegs, and salt to taste; caraways if you please. Mix butter, lard, and sugar together, pour the eggs to the butter, and add the flour and nutmegs. Roll very thin, cut with a form, and bake.

DOUGH SYMBALLS.

Work one scant teaspoonful of saleratus into one pint bowl of well-risen dough. Work three cups of sugar and one of butter together, and add four well-beaten eggs. Flour to make it stiff enough to roll out. Cut with a form, and fry.

EMERY CAKE.

Six eggs, two cups of sugar and two of flour, a piece of butter the size of an egg. Ginger if you choose. Bake thin as sugar gingerbread.

BOWDITCH CAKE.

Three pounds of flour, one of butter, half a pound of sugar, nine eggs, a little saleratus dissolved in milk.

DORCHESTER GINGERBREAD.

Eight cups of flour, four of sugar, three of butter, one of milk, one teaspoonful of saleratus. Ginger and salt to taste. Bake very thin.

SODA JUMBLES.

One quart of flour, two teaspoonfuls of cream of tartar stirred into the flour, one teaspoonful of soda dissolved in hot water, two cups of sugar and one of butter rubbed together, cold milk enough to make a dough just stiff enough to roll out and cut into jumbles. Bake as soon as made. When rolled in sugar, instead of flour, they are much nicer.

COMMON CUP CAKE.

Six cups of flour, two of sugar, one and a half of butter, one and a half of milk, half a teaspoonful of saleratus, five eggs.

NICE MOLASSES GINGERBREAD.

One pint of molasses, with two teaspoonfuls of saleratus pounded fine and stirred in. Melt one cup of butter and beat it in with four eggs and a half-pint of milk. Use flour enough to make it as stiff as pound cake.

NEW YORK INDIAN CAKE TO EAT COLD.

One and three quarters pounds of very finely sifted Indian meal, one pound of butter, one pound of sugar, a quarter of a pound of flour, half a teaspoonful of soda or saleratus dissolved in half a cup of milk. Ginger or cinnamon.

MALDEN CIDER CAKE.

Five cups of flour, three of sugar, one of butter, three eggs, one cup of cider, half a teaspoonful of saleratus and half a cup of milk. Salt, cloves, cinnamon, and nutmeg.

COMPOSITION CAKE.

Three pounds of flour, two of sugar, one of butter, seven eggs, one pint and half a gill of milk, one teaspoonful of saleratus, four pounds of currants. Spice and salt to taste. Bake in loaves three hours.

PORTLAND DOUGH-NUTS.

Two cups of sugar, one of milk, three eggs, a piece of butter the size of an egg, a teaspoonful of saleratus, flour enough to roll them out. Do not have them too stiff. Cinnamon, salt, and rosewater to taste.

WAFER CAKES, NICE.

Nearly one pound of butter, one pound of brown sugar, four eggs, flour enough to roll it out. Work your butter and sugar together and add the eggs, or melt the butter slowly and add to the sugar and eggs. Lastly the flour. Roll very thin, cut with a form, and bake crisp.

ELECTION CAKE.

No. 1.

Fourteen pounds of flour, four of sugar, three and a half of butter, one dozen of eggs, two quarts of milk, one quart of yeast, two ounces of cinnamon, and three nutmegs.

No. 2.

Two and a half pounds of flour, two pounds of sugar, one and a half of butter, five eggs, one teaspoonful of saleratus, two nutmegs, one glass of brandy. The sponge to be laid the night before.

No. 3.

Ten pounds of flour, four pounds of sugar, three of butter, twenty-nine eggs, three pints of yeast, a large pint and a half of new milk. Allspice and salt to taste.

No. 4.

SEVEN bowls of flour, two of sugar, one and a quarter of butter, one quart of milk, one pint of yeast, seven eggs, two bowls of raisins. A little lemon, mace, and nutmeg.

EXCELSIOR ELECTION CAKE.

SEVEN pounds of flour, two of sugar, one and a half of butter, one and a half pints of yeast, seven eggs, one quart of milk, and spice to taste. Take seven eggs with the yeast, one spoonful of flour, and two of molasses, and let them rise. Warm sugar and butter together in one quart of milk. Put the spice into the flour, and then mix them together.

RATIFICATION CAKE.

SEVEN eggs, two pounds of sugar, one and a half of butter, seven cups of flour, one and a half cups of currants or stoned and chopped raisins, three nutmegs, one tablespoonful of cinnamon, one pint of cider, and one teaspoonful of saleratus. Said to keep for ten months.

UPPER-SHELF MOLASSES GINGERBREAD.

ONE and three quarters pounds of flour, one pint of molasses, one teaspoonful of saleratus, dissolved in a cup of milk, a heaping great spoonful of ginger, a quarter of a pound of butter put in the last thing.

MOLASSES LEMON CAKES.

TAKE one pint of molasses, and one pint of milk, either

sweet or sour, into which stir half an ounce of finely pulverized saleratus, melt a quarter of a pound of butter and stir that in also, add salt. Oil of lemon to taste. Mix in flour until rather soft. Add this the last thing. Bake in small scallop tins.

ECONOMY CAKE.

One and a half cups of milk, one and a half cups of sugar, a piece of butter the size of an egg, three cups of flour, nutmeg, and salt to taste.

CRINGLES.

Beat well the yolks and whites of two eggs, and mix with four ounces of butter just warm, and with this knead one pound of flour and four ounces of sugar to a paste. Roll it out, cut into thick biscuit, prick them, and bake on tin plates.

SUGAR GINGERBREAD.

Four pounds of flour, one and a half of butter, two and a half of sugar, nine eggs, and a teacup of ginger.

RICH CAKES.

WEDDING CAKE.

Ten pounds of flour, ten pounds of sugar, eight pounds of butter, twenty-five pounds of currants, two ounces of

mace, two ounces of nutmegs, half a pint of brandy, half a pint of rosewater, four pounds of citron, ninety eggs. Make a paste for pans, and bake in plumcake pans from three to four hours.

FROSTING FOR THE ABOVE.

THE whites of nineteen eggs beaten to a froth, a little rosewater, the juice of one lemon; thicken this with the finest pulverized loaf-sugar till a spoon will stand in it. Scrape the cake, and wet it with gumwater before you frost it. Dry it gradually.

BRIDE CAKE.

THE whites of twenty eggs beaten to a stiff froth, two pounds of loaf-sugar, one pound of almonds, one pound of flour, half a pound of butter. Beat the sugar and butter together. Blanch the almonds, and pound them very fine indeed. Beat the eggs to a froth, and add a little at a time; then beat in the flour. Do not put it in the pans till you are ready to put it in the oven.

RICH POUND CAKE.

ONE pound of flour, one pound of sugar, one pound of butter, ten eggs, leaving out two of the whites; one teaspoonful of mace, one glass of brandy.

SHREWSBURY CAKE.

ONE pound and a half of flour, one of sugar, one of butter, sixteen eggs. Spice and salt to taste.

MACAROON CAKES.

Blanch one pound of almonds, beat them in a mortar with one gill of rosewater, one pound of loaf-sugar, the whites of eight eggs. Drop them on a paper, strew sugar over, and bake them in a slack oven.

ALMOND PUFFS.

Blanch two ounces of almonds, beat as above, with rosewater, the whites of three eggs; add sugar until it is as stiff as paste. Then strew some sugar on a sheet of paper, lay it in small cakes, and bake it in a cool oven.

NAPLES BISCUIT.

Six eggs, six ounces of sugar, five ounces of flour; drop them on tin sheets, sift sugar over them just before they go into the oven.

WASHINGTON CAKE.

One pound of flour, one pound of sugar, three quarters of a pound of butter, five eggs, one cup of milk, one pound of raisins, one gill of brandy. Spice and salt to taste. Bake two hours.

CORSICAN CAKE.

Two pounds of flour, one and a half of sugar, one of butter, nine eggs, one glass of wine, the juice and peel of two lemons. Spread it on tin sheets, and sift sugar over just before it goes into the oven.

SPONGE CAKE.

THE weight of six eggs in sugar and four in flour, the grated rind of one lemon, together with the juice. Bake in a hot oven twenty minutes.

QUEEN'S CAKE.

ONE pound and a quarter of flour, one of sugar, and one of butter, ten eggs, leaving out two whites, one cup of rose-water, and mace to taste.

ROLL GINGERBREAD.

THREE pounds of flour, two of sugar, one of butter, seven eggs, one teaspoonful of saleratus dissolved in a cup of milk. One cup of ginger. Roll it out very thin on tin sheets. It will bake in ten or fifteen minutes.

CLOVE CAKE.

THREE pounds of flour, one of butter, and one of sugar, three eggs. Two spoonfuls of cloves. Mix with molasses.

WONDERS.

Two pounds of flour, three quarters of a pound of sugar, and half a pound of butter, nine eggs, a little mace and rosewater.

PLUMB CAKE. — TWO LOAVES.

SIX and a half pounds of flour, six of currants, five of sugar, five of butter, forty eggs; wine, brandy, spice, and salt to taste.

HARVEST CAKE.

Two coffee-cups of well-risen dough, and two teaspoonfuls of saleratus dissolved in half a cup of hot water and beat into the dough. Work one and a half cups of butter and two of sugar to a cream, and add eight well-beaten eggs, and one glass of brandy or wine ; the former is best. Six eggs will answer. Just as it goes into the oven, beat in two cups of flour. Bake in pound-cake tins three quarters of an hour. A deeper pan takes longer. This quantity makes *one* deep or two pound-cake tins.

NICE COOKIES.

Two kitchen cups of sugar, two of butter, one of milk, and three or four eggs, as you have them. Flour enough to just roll them out. This quantity makes fifty-six.

SPRINGFIELD CAKE.

One cup of butter, two of sugar, three of flour, four eggs, half a coffee-cup of milk, half a teaspoonful of saleratus. Bake on very thin tins. After it is baked, place sweetmeats or preserves between two cakes. For flavor, add the peel and juice of one lemon and one nutmeg.

TUMBLER CAKE.

Five tumblers of flour, three of sugar, two of butter, seven eggs, one teaspoonful of pearlash, one tumbler of milk, spice to taste.

SOFT SUGAR GINGERBREAD.

Two pounds of flour, one of sugar, one of butter, six eggs, one large teacup of milk (sour is preferable), one teaspoonful of saleratus, half a nutmeg, half a large teacup of ginger.

RICE CAKE.

One pound of sugar, three quarters of a pound of ground rice, thirteen eggs with the whites of four out, one teaspoonful of salt, the peel of a lemon grated, and a little juice.

RICH SUGAR GINGERBREAD.

One pound of flour, three quarters of a pound of sugar, half a pound of butter, four eggs, a glass of brandy or rosewater.

NEW YORK GINGERBREAD.

One quart of molasses, six ounces of butter, one ounce of ginger, one ounce of pearlash, one pint of milk, three eggs. Use as much flour as will make it the thickness of pound cake.

ROPES'S ALMOND CAKE, NICE.

One pound of sugar, one pound of butter, half a pound of almonds blanched and pounded fine with rosewater, three quarters of a pound of flour, three quarters of a pound of currants, ten eggs, one nutmeg, mace to taste, as also salt. One glass of mixed wine and brandy if you prefer it. Citron.

GOVERNOR STRONG'S LOAF CAKE.

FOUR pounds of flour, two of butter, two and three quarters of sugar, three pounds of currants, twenty-seven eggs, one pint of wine, one glass of brandy, spice to taste. Three hours will bake it.

RUSK.

SIX pounds of flour, one and a quarter of sugar, fourteen eggs, half a pint of yeast, one pound of butter, and some salt. Sufficient warm milk to make it nearly the consistency of bread.

CHEESE CAKES.

ONE pint of cream, three eggs to make a curd; scald the cream; a quarter of a pound of almonds, a quarter of a pound of butter, six eggs, sugar, wine, spice, and salt to taste. After being baked in scallopped tins, decorate each one with almonds blanched and quartered and alternately strips of citron.

COCOA-NUT CAKES.

PEEL and grate a cocoa-nut and take half its weight in sugar and one white of egg. Mix and form into balls, and bake on a buttered tin sheet.

IMPERIAL CAKE.

ONE pound of butter, one pound of sugar, one of flour or a little less, one of chopped raisins, eight eggs, quarter of a pound of citron, half a pound of broken almonds

blanched, one glass of wine flavored with mace. It should not be cut the day it is baked.

RICH HARRISON CAKE.

FIVE cups of flour, two and a half of molasses, two of butter, one cup of sweet milk, four eggs, two of pounded raisins, one kitchen great-spoonful of saleratus. A mixture of spice to taste. This quantity makes one large pan, and takes three and a half hours to bake.

ROSE CAKE.

ONE pound of flour, half a pound and two ounces of sugar, half a pound of butter, four eggs, six large spoonfuls or more of cream, one teaspoonful of saleratus. Rose-water to taste. Drop them from a spoon on tins.

MOUNT WASHINGTON CAKE.

ONE pound of flour, one pound of sugar, three quarters of a pound of butter, five eggs, one cup of milk, one pound of raisins, one gill of brandy. Spice and salt to taste. Bake two hours.

SUGAR GINGERBREAD.

EIGHT pounds of flour, four of sugar, three of butter, half a pound of ginger, eighteen eggs. Salt to taste.

PUDDINGS.

SEA PUDDING.

TWELVE groat biscuit pounded; about three pints of milk, more or less as you think it requires; a good piece of butter melted; three quarters of a pound of suet made fine as possible; twelve eggs; considerable salt. Spice to taste, but it must be high-seasoned to keep well. Make quite sweet with either brown or white sugar. A pint bowl heaping full of stoned raisins. If you please add citron, candied orange, lime, lemon, or any sweetmeat. It is better for brandy and rosewater. Bake in old pans, and when heated through, stir it two or three times to keep the raisins from settling; they should be thickly floured before being put in. Bake three hours. This quantity makes three puddings.

FRENCH PLUM PUDDING.

PREPARE the ingredients the day previous to cooking, except the beating of the eggs. Beat eight eggs very light and put to them a tumblerful of rich milk, mixing well. Stir in gradually one pound of grated stale bread or flour; add by degrees one pound of sugar, next alternately one pound of chopped beef suet, one pound of currants, one pound of stoned raisins and halved. Flour the raisins well to prevent their settling. In the last place, add two nutmegs, one large spoonful of cinnamon and mace mixed, the grated rind of an orange, one glass of French brandy, one glass of brown sherry wine, salt to taste. Then add another tumbler of milk. Stir faithfully together. If not thick enough, add more bread and flour. If *too thick*, the

pudding will be heavy and hard. Dip your pudding-cloth in boiling water, sprinkle it *thickly* with flour or sifted cracker. Tie the pudding very tight, leaving room for it to swell. Boil six hours. Keep it boiling steady, or it will be heavy. Have in readiness some blanched almonds cut in strips, also citron. When baked, stick these alternately over the pudding before sending it to table. To be eaten with nice frothed sauce.

HALF-PAY PUDDING.

Four ounces of each of the following ingredients, viz. flour, suet, currants, raisins, bread crumbs, two tablespoonfuls of treacle, half a pint of milk, all of which must be well mixed together and boiled three hours in a mould. Serve with wine or brandy sauce.

MARLBOROUGH PUDDING.

Stew and strain twenty-four apples ; add while hot one and a half pounds of butter, one and a half pounds of sugar ; when cool add twenty-four eggs, the juice of four lemons and peels grated, two nutmegs, two or four milk biscuit if you prefer. Rosewater and salt to taste.

ARROWROOT PUDDING.

One and a half gills of arrowroot, put into three pints of cold milk and stirred constantly until it scalds, that it may be smooth. A quarter of a pound of butter, eight eggs, spice and salt to taste.

YORKSHIRE PUDDING.

ONE pint of milk, five spoonfuls of flour, one spoonful of salt, and three well-beaten eggs. Butter a tin pan, put in the batter and set it on the gridiron for a few minutes, then place it under the beef to bake. When done, cut it in square pieces to send to table.

BLACK PUDDING.

ONE coffee-cup of molasses, one and a half of chopped suet, less than one and a half of chopped raisins, one cup of milk, one teaspoonful of saleratus. Flour to make it as stiff as molasses gingerbread. Boil it three or four hours. It must be made with sour milk; if sweet, you must sour it with cream of tartar. First put in your molasses, then your milk, then suet, then raisins. Lastly, the saleratus and flour. Tie your bag *very tight*, that it may not be water-soaked. To be eaten with frothed sauce.

BOILED INDIAN SUET PUDDING.

BOIL one bowl of chopped suet in one quart of milk till dissolved, then add meal to make it stiff as hasty pudding. A little salt. Boil three or four hours hard. Eat with molasses or sauce of any kind you prefer.

NEWPORT INDIAN PUDDING.

POUR slowly two quarts of boiling milk over five gills of Indian meal sifted FINE. Two gills or more of molasses as you like. Four eggs, a little butter and a little salt, say about a quarter of a pound of butter. Bake about two

hours. If your oven is pretty hot, it may bake in less time.

MARROW PUDDING.

Make a cream custard and put it in a dish with puff paste, lay over it thin slices of bread, blanched almonds, sweetmeats, and marrow. Bake one hour, or perhaps a little less.

SWEET RICE. — A BRAZILIAN RECEIPT.

First boil the rice in water tender enough to eat, afterwards in a quart of milk; add the yolk of six eggs well beaten, sugar, salt, and essence of lemon to taste. Scald them all together, then put it in your dish and sprinkle it over with pulverized cinnamon.

GLOUCESTER PUDDING.

Weigh three eggs in the shell, take their weight in flour and butter, add twelve bitter almonds pounded, and five ounces of sifted sugar. Beat all together for half an hour, and put the mixture into pudding cups, filling them half full. Bake half an hour.

MUFFIN PUDDING.

Cut six stale muffins in very thin slices, lay them in a soup plate with half a pint of brandy, with which baste them well. Simmer half a pint of cream, with a stick of cinnamon and the grated peel of a lemon, and four ounces of sugar, ten minutes, and stir till cold; then mix with it, by degrees, the yolks of eight eggs well beaten. Butter a

plain mould, lay the crust-side of the muffin outward, and, with alternate layers of dried cherries, put the crumbs in, and pour in the cold custard, flavored with orange-flower water or any thing you please. Let the mould stand in a dish of bran till the custard is well sunk in, and then bake for half an hour.

ROYAL NURSERY PUDDING.

Pour scalding milk upon sliced white bread ; let it stand till well soaked, then beat it well with four eggs, a little sugar, and pounded orange-peel. Boil two hours in a nicely floured pudding-bag. Tie up tight.

GREEN-CORN PUDDING.

Grate the corn from six ears; beat six eggs and add with one quart of milk. Sweeten to taste. Grate nutmeg on the top, and bake, or omit the sugar and serve with sweet sauce.

ALBION PUDDING.

Six soft crackers pounded, one and a half pints of milk, a quarter of a pound of butter, seven eggs, one pound of currants, one nutmeg, sugar and salt to taste. Bake two hours. Heat your milk, and stir in the butter and crackers while hot.

EVE'S PUDDING.

Grate three quarters of a pound of bread, mix it with the same quantity of shred suet, the same of apples, and also of currants ; mix with these the whole of four eggs,

and the rind of half a lemon grated. Add the juice of half a lemon, and a little nutmeg. Boil it in a mould three hours, and serve with rich sauce.

BOILED BATTER PUDDING.

One quart of milk, four eggs, nine spoonfuls of flour, a little salt. Boil it one hour.

BOILED INDIAN PUDDING.

One quart of milk, two cups of meal, one cup of molasses, a small teaspoonful of saleratus. Stir meal and molasses together, then pour the milk in scalding hot. Let it stand till morning, add one pint of cold milk just as it goes into the pot, and do not stir it. It must be made the night before, and put to boil as soon as your fire is made, and kept boiling fast till dinner-time.

DELICATE RYE PUDDING.

Six tablespoonfuls of fine rye flour, three eggs, three half-pints of new milk, a little salt. Boil in a buttered bowl one hour. Serve with powdered sugar and cream.

OLD COLONY PUDDING.

Take the crust from a brick-loaf, cut it in slices, one pound of chopped apples, one pound of stoned raisins, half a pound of currants, half a pound of nicely shred and chopped suet. Put a layer of suet in a deep baking-dish, then bread, then fruit. Grate in nutmeg and lemon-peel at each layer, till your dish is filled. Mix a nice

custard with two quarts of milk and twelve eggs. Sugar and flavoring to taste. Pour it into a dish and let it stand two hours. Bake two hours.

ROLLIN'S SUNDERLAND PUDDING.

One pint of cream or new milk, six eggs well beaten, six great-spoonfuls of flour, two of rosewater; sugar, nutmeg, and salt to taste. Beat well together. Bake from ten to fifteen minutes in cups.

BOILED CUSTARD PUDDING.

One pint of milk, four eggs, and four tablespoonfuls of flour. Boil in a bag.

SWEET POTATO PUDDING.

Take five eggs, half a pound of butter, and a quarter of a pound of sugar; add as much mashed boiled potato as will thicken it. Add the juice and grated peel of one lemon.

WINDSOR PUDDING.

Chop half a pound of suet very fine, grate into it half a pound of French roll, a little nutmeg, and the rind of a lemon. Add to these half a pound of chopped apple, half a pound of currants washed clean and dried, half a pound of stoned and chopped raisins, one glass of sweet wine, five eggs beaten with a little salt. Mix all well together, and boil in a basin or mould for three hours. Sift fine sugar over, and make wine sauce to eat with it.

BIRD'S NEST PUDDING.

Core nine apples, and fill the holes with sugar; one quart of milk and seven eggs mixed and poured without cooking over the apples in the dish. Bake one hour, and eat with nice sauce.

CRACKER PUDDING.

Eight eggs, eight gills of milk, and eight groat biscuit pounded, a quarter of a pound of butter, sugar and cinnamon to taste, also salt. Bake one hour.

RENNET PUDDING.

To one quart of milk sweetened and flavored, add two or three spoonfuls of rennet wine and salt. Put it in a dish, and do not disturb it until you are ready to help to it.

MACCARONI PUDDING.

Take as much maccaroni as you can clasp in your hand, and boil it in either milk or water till tender, and drain it in a colander. Boil one quart of milk, and pour on to three eggs well beaten with sugar, and salt to taste. Then place your maccaroni in your dish, and pour the custard over it. Season with rose, lemon, or what you like. When it begins to cook, pull the dish forward and stir it up, that the maccaroni may not settle.

AN ENGLISH PUDDING.

Six milk biscuit, one pound of currants, a quarter of a

pound of suet, one and a half pints of milk, seven eggs, one small nutmeg, a blade of mace, and sugar to taste, as also salt. Bake two hours.

A COLD CREAM PUDDING. — A BERLIN RECEIPT.

One pint of milk seasoned with vanilla, half an ounce of isinglass soaked in a little warm water, one ounce of white sugar, five yolks of eggs beaten with the sugar very light. Half a pint of sweet cream whipped to a light snow. Set the milk to cool with the isinglass and vanilla; when boiled strain it, set it once more to cool, when it boils pour it over the yolks, and stir it all well together. When this custard is cold, stir it into the whipped cream. Put this mixture into a form and set it upon the ice. A thin custard may be poured over it when served.

SIMPLE TAPIOCA PUDDING.

Boil one coffee-cup of tapioca in six cups of water until entirely dissolved. It is best to soak it one hour previous to boiling, and pour off that water. Add salt. After it is sufficiently boiled, put it in a dish and sprinkle cinnamon over the top. Eat with sugar and cream.

TAPIOCA AND APPLE PUDDING.

Peel and core your apples and fill a dish, and fill each apple with sugar. Have ready six spoonfuls of tapioca, which have been baked over night in either milk or water. Fill your dish between each apple with the tapioca, and bake it one hour. Sprinkle in a little salt.

QUAKING PUDDING.

Slice a white loaf and soak it twenty-four hours in one pint of scalding cream covered close, then break up the bread and add eight yolks of eggs and four whites beaten well. Season with sugar, rosewater, and nutmeg. If it be too thick, add cold cream. You may add, if you please, one pound of almonds. Flour your cloth, and be careful to tie it tight. Boil two hours.

SPONGE-CAKE PUDDING.

Put pieces of dry sponge-cake in a dish, cover them with custard, and bake half an hour.

WHORTLEBERRY PUDDING.

One pint of milk, three eggs, and flour enough to make a stiff batter. Beat these ingredients well together, and add a heaping quart of berries. Flour a cloth and tie it very tight, and boil it two hours and a half. Serve with cold sauce.

SHAKING QUAKER PUDDING.

Stone raisins sufficient to cover the bottom of the pudding-pan, after having been buttered thick; press the raisins close enough to prevent their rising when the custard is poured in. Boil one quart of milk or cream with mace and cinnamon; when cool, add ten eggs well beaten; salt, sugar, and brandy to your taste. When poured over the raisins, have ready slices of bread buttered thick on both sides; cover the entire top of the custard with them,

taking care to immerse each slice as you put it in, that it may absorb some of the custard. When baked, pour it into your pudding-dish, that it may be carried to the table with the raisins on top. This quantity only makes a small one, as the pudding must bake thoroughly.

CHESTERFIELD PUDDING.

Split five crackers and lay them in a dish. Beat up six eggs and one quart of milk, with salt and sugar to taste. Season with vanilla. Just before it goes into the oven, pour the custard over the cracker and let it stand. Bake one hour. To be eaten with sauce.

NEW YORK PLUM PUDDING.

Butter a pudding-dish, and grate into it a stale loaf; over this put a layer of raisins and pieces of butter with cinnamon sprinkled in. Then make as good a custard as you choose, and pour slowly over the whole. Make two layers of the bread, &c. Salt to taste. Bake one hour.

LEMON PUDDING.

Half a pound of sugar, half a pound of butter, peels of three lemons and juice of one, one pint of cream, and twelve eggs, omitting half the whites.

CARROT PUDDING.

Boil one quart of milk, melt half a pound of butter, beat eight eggs with half the whites, some rosewater, cinnamon, and nutmeg, four carrots, and four biscuit grated.

ALMOND PUDDING.

Blanch and pound one quarter of a pound of almonds, take one pint of cream, and two spoonfuls of rosewater, sweeten it to your taste, and add the yolks of four eggs; stir all together over the fire till it is thick, and then pour it into cups.

CHARLESTON PUDDING.

Pour one quart of milk on the crumbs of a loaf in the morning to soak; after which add not quite a teacup of butter, or quite a cup of suet, one cup of sugar, six eggs, salt, one nutmeg, half a pound of raisins, half a pound of currants. Boil four or five hours. Tie the bag very tight. Eat with sauce.

BAKED GOOSEBERRY PUDDING.

Stew gooseberries over a slow fire until you can pulp them through a sieve. Beat five or six eggs, strain them to about one quart of the pulp when cold; mix with crumbs of bread or soft biscuit; plenty of sugar and grated orange or lemon peel, and nutmeg, with a little rosewater. Line a dish with puff-paste and bake moderately.

COCOA-NUT PUDDING.

To the meat of one nut nicely pared and grated, add four ounces of melted butter, four ounces of loaf-sugar, four eggs, one lemon peel and juice. Nutmeg to taste. Add the milk of the nut. Bake in a rich paste.

POTATO PUDDING.

NINE potatoes boiled and rubbed through a sieve, seven eggs, one cup of flour, one of sugar, one of melted butter, and one of cream.

PASSAIC PUDDING.

ONE pint of milk, half a pint of Indian meal, three tablespoonfuls of sugar, six eggs, a little brandy, rosewater, and spice, and salt to taste. Thicken the milk when boiled with the Indian meal, then add the sugar and eggs well beaten. Bake it half an hour.

SPOONFUL PUDDING.

ONE spoonful of flour, a spoonful of cream or milk, one egg, a little nutmeg, ginger, and salt. Mix all together, and boil half an hour. You may add currants if you choose.

BOILED BATTER PUDDING.

STIR six eggs into fourteen tablespoonfuls of flour, until the flour is moistened; add a little salt, stir in gradually one quart of new milk; boil one hour in a cloth, as directed for apple pudding.

BLACK BREAD PUDDING. — A HEIDELBERG RECEIPT.

GRATE fine a quarter of a pound of stale black bread, a quarter of a pound of fine white sugar, a few almonds, a little citron cut very fine; eight eggs beaten separately very light. Mix all well together, then add the yolks gradually,

and lastly the whites. This pudding must bake about three quarters of an hour in a quick oven. Make a wine sauce to serve with it.

VERMICELLI PUDDING. — BRUSSELS RECEIPT.

One quart of milk, a quarter of a pound of fine sugar, the peel of half a lemon, a quarter of a pound of vermicelli, four eggs beaten separately. Boil the milk with the sugar and lemon-peel; when it begins to boil, sprinkle into it the vermicelli, and let it cook a short time longer. When the milk has become cool, add the yolks gradually, and then the whites. This pudding rises high. It must be baked in a quick oven half an hour. Pour over it when done a fruit sauce or wine sauce. This pudding may be made of bread, rice, sago, potato flour, or any thing of that kind.

HOMINY PUDDING.

Boil the hominy, and mash it through a sieve until you get a pint; add one cup of butter melted, stir in a tea-cup of cream when cool; add half the whites of six eggs; sugar, nutmeg, wine, and salt to taste.

POTATO STARCH PUDDING.

Boil one quart of milk, and add thereto three table-spoonfuls of potato starch, four eggs, one teaspoonful of salt. Wet your starch with cold water, beat your eggs and put into it, then stir the whole into your boiling milk, and keep stirring until it thickens by a slow fire. To be eaten with sweet sauce. Quickly made and delicate. Must not stand long at the fire.

GINGER PUDDING. — GERMAN RECEIPT.

Make a batter as thick as for a delicate flour pudding, with three pints of milk, one quart of chopped apple, one pound of suet, three gills of molasses, one tablespoonful of ginger, and a little salt. Boil it five hours.

ORANGE PUDDING.

Grate the rind of one orange, three quarters of a pound of sugar, and the same of butter, the yolks of eight eggs; beat them well; then lay a puff paste on a pudding-dish, and pour the mixture in, and bake three quarters of an hour.

CREAM PUDDING.

Take one quart of cream, boil it with a blade of mace and half a nutmeg grated; let it cool, beat up six eggs and three whites, strain them well, mix a spoonful of flour with them, a quarter of a pound of almonds blanched, and beat very fine, with a spoonful of orange-flower or rose water; mix with the eggs, then by degrees mix in the cream; beat all well together; take a thick cloth, wet it and flour it well, pour in the mixture, tie it close, and boil it half an hour. Let the water boil fast all the time. When done, turn it into the dish, pour melted butter over with a little sack, and throw sifted sugar over.

MINUTE PUDDING.

Boil one quart of milk. Mix two tablespoonfuls of arrowroot with a little of the quart, two tablespoonfuls of white sugar, two eggs, peel of one lemon and juice. While

the milk is boiling, stir in the ingredients. Let it scald up once, and it is done. Grate nutmeg ever the top. Eat with sugar and cream.

UNION PUDDING.

One quart of milk, eight eggs, eight tablespoonfuls of flour. Boil one hour.

BOILED PLUM PUDDING. — NICE.

Shred a pound of beef-suet very fine, to which add three quarters of a pound of stoned raisins, a little grated nutmeg, a tablespoonful of sugar, a little salt, some wine, four eggs well beaten, three spoonfuls of flour. Mix them well, and boil in a cloth three hours.

RICE MILK.

One quart of new milk, four tablespoonfuls of rice, not too heaping; boil it slowly until the rice swells; then add one yolk of an egg, and a teaspoonful of flour mixed in cold water, just before it is taken from the fire. Eat with cream.

GROUND RICE PUDDING.

One pound of ground rice, one of butter, one of sugar, twelve eggs. Rosewater and spice to taste. Bake in a crust. Nice.

A SWEETMEAT PUDDING.

Put a thin puff paste on your dish, then have candied

orange, lemon peel, and citron, of each one ounce. Slice them thin, and lay all over the bottom of the dish. Then beat up eight yolks and two whites of eggs, near half a pound of sugar, the same of melted butter. Beat all well together, and when the oven is ready, pour it on your sweetmeats. One hour, or perhaps less, will bake it. Do not get the oven too hot.

IPSWICH PUDDING.

Soak three ounces of the crumbs of a white loaf, or grate it into one and a half pints of cream, pound half a pint of blanched almonds to a paste with one tablespoonful of orange-flower or rose water, beat up the yolks of eight eggs and whites of four. Mix all well together. Stir in one quarter of a pound of melted butter, and a quarter of a pound of sugar. Lay puff paste around the dish, and pour in the ingredients. Half an hour will bake it.

CHESTNUT PUDDING.

Boil and peel a dozen and a half of chestnuts. Beat them in a marble mortar with orange-flower or rose water, or sack, till they are a fine paste. Beat twelve eggs and mix with the chestnuts, grate a nutmeg, add a little salt. Mix this with three pints of cream, and half a pound of melted butter. Sweeten to taste, and mix all together. Put a puff paste around your dish and pour in the mixture. If you have no cream, use three pints of milk, beat up the yolks of four eggs and stir into the milk, set it over the fire, stirring all the time until scalding hot; then mix in the room of cream.

BOILED FLOUR PUDDING.

One quart of milk, six eggs, eleven tablespoonfuls of flour, a little salt. Boil it one hour and a half.

BOILED PLUM PUDDING.

Nine crackers pounded, one quart of milk, seven eggs, one quart bowl of raisins. Boil it one hour and a half.

NICE RICE PUDDING.

Half a pound of rice pounded pretty fine; boil two quarts of milk, and, while hot, add half a pound of butter; one pound of currants; add thirteen eggs, half an ounce of cinnamon, one nutmeg, one gill of rosewater, a little salt, a glass of wine, and sugar to taste.

BAKED CRACKER PUDDING.

Eight crackers pounded and swelled in eight gills of boiling milk, eight eggs, a small piece of butter, some salt, rosewater, cinnamon, and sugar to taste. One hour will bake it.

SAGO PUDDING.

Boil six tablespoonfuls of sago in one quart of milk. When cool add six eggs, and two ounces of butter. Sugar and spice to taste. Bake one hour.

VERY NICE GROUND RICE PUDDING.

One pound of ground rice, one pound of sugar, and one

pound of butter, twelve eggs, rosewater, spice, and salt to taste. Grate in the rind of one lemon. Bake it in a crust.

BOILED RYE PUDDING.

One pint of cold milk, three heaping tablespoonfuls of sifted rye, a little salt, and three eggs. One hour will boil it. Tie your cloth tight, but allow it room to swell.

CHARLESTON (S. C.) METHOD OF COOKING HOMINY.

Take one quart of grits or cracked corn and wash it thoroughly in several waters till it is perfectly white. Put it to boil in three pints of water, add a little salt, and let it boil till it becomes thick, stirring very often to prevent its burning to the pot.

SOUFFLI OF VANILLA.

Put into a moderate-sized stewpan one pound of butter, a quarter of a pound of flour, a quarter of a pound of pounded sugar. Mix this well together with a wooden spoon, softening the whole with a half-pint of milk and rather more cream. (This is a very rich souffli; for one plainer, use all milk instead of cream.) You must take great care in mixing it or it will become lumpy; when perfectly mixed put it on a stove; be careful to stir it without leaving till it becomes very thick. The more it is worked with the spoon when thick, the lighter the souffli will be. Stir into this mixture the yolks of nine eggs, to be put in one at a time; the whites of these nine eggs to be put in another vessel, to be whisked till they become stiff (but whisking must be left till the last thing, or the strength of the whites will

be broken). The souffli, if a large one, or of the size of this receipt, would take three quarters of an hour to bake, or one hour if the oven is not of a proper heat. It should be very hot, and also a good one to bake, or it will never bake a souffli properly. The case or dish you intend to bake it in must be well buttered, and a paper fastened round it very high with a string, as the souffli, if properly made, will be very high when baked. It must not be taken from the oven till the moment it is going to the table; for so sure as it is, it will fall and be heavy. The whites of the eggs should not be put in till just as it goes into the oven. They must not be stirred hard in the above composition, but turned very gently in with a wooden spoon. They may be flavored with vanilla, cedrate, essence of lemon, brandy, orange-flower water, and various other things. Nice.

OMELETTE SOUFFLI FOR THREE OR FOUR PERSONS. — HEIDELBERG RECEIPT.

Eight eggs beaten separately, and two ounces of fine sugar. Beat the yolks with the sugar very light, then mix the well-beaten whites with them the last thing before it goes into the oven. Pour this mixture into a tolerably deep dish, which has been well rubbed with butter, and set it upon a dripping-pan in the oven. The bottom must not have too much heat; a short time will bake it. The omelette must be served up immediately, with a little sugar sifted over it.

RICE FLORENDINE.

Soak half a pound of rice and swell it in water; boil it

in three pints of milk. Stir in while warm half a pound of butter, one pound of currants, fifteen well-beaten eggs, half an ounce of cinnamon, one nutmeg, one gill of rose-water; sugar and salt to taste. Put a thin paste on your plates with a high rim, pour in your preparation, and lay strips of paste in checks across the top, and bake half an hour.

AN ORANGE FOOL.

Take the juice of six oranges, and six eggs well beaten, one pint of cream, a quarter of a pound of sugar, a little cinnamon and nutmeg. Mix all together, and keep stirring over a slow fire till it is thick, then add a little piece of butter, and keep it stirring till cold; then dish it up.

AN APRICOT PUDDING.

Coddle six large apricots very tender, break them small, sweeten to taste. When they are cold, add six eggs, only two whites, well beaten; mix them well together with one pint of good cream; lay a puff paste over the dish, and pour in the ingredients. Bake it half an hour, but do not let the oven be too hot; when it is done enough, throw on a little fine sugar.

VERMICELLI PUDDING.

Boil one pint of milk with lemon-peel and cinnamon, sweeten with loaf-sugar, strain through a sieve, and add a quarter of a pound of vermicelli; boil ten minutes, then put in the yolks of five and whites of three eggs; mix well together, and steam one hour and a quarter. The same may be baked half an hour.

BREAD PUDDING.

One pound of bread or biscuit soaked in one quart of milk run through a sieve or colander; add seven eggs, three quarters of a pound of sugar, a quarter of a pound of butter, nutmeg, cinnamon, one gill of rosewater, one pound of raisins, half a pint of milk; bake three quarters of an hour in a middling hot oven.

BOILED APPLE PUDDING.

To one pound of flour add half a pound of beef-suet chopped very fine, one teaspoonful of salt, one well-beaten egg, and water enough to make a stiff paste. Mould and knead the paste till it becomes elastic under your hand; roll it out the thickness you wish, spread it upon a cloth that has been dipped in boiling water and well floured; put into it your apples nicely pared and quartered. Tie it very tight, but allow room for its swelling. Put it into a pot in which the water is boiling rapidly. As soon as the water resumes boiling, after the pudding has been put in, turn it over, that all the crust may be scalded before it has time to melt. The water must not stop boiling till the pudding is done, which will be in an hour and a half. If you prefer boiling it in a mould or pan, you must grease it before you put the pudding into it, and also butter the cloth which you tie over it. It requires twenty minutes more to boil in a pan than to boil in a cloth.

A NICE BOILED RICE PUDDING.

Put a quarter of a pound of the flour of rice over the fire with a pint of milk, and keep it stirring constantly that

it may not burn. When of a proper thickness pour it into a pan; stir in a quarter of a pound of butter, half a pint of cream or new milk; sweeten to your palate; grate in half a nutmeg and the rind of a lemon. Beat up the yolks of six eggs and two whites. Mix all well together. Either boil it in a bowl well buttered or a pudding-mould. When done, turn it into a dish, pour melted butter over, with a little sack, and sprinkle sugar thickly over it. Some prefer boiling it in cups and placing several in a dish.

A CHEAP RICE PUDDING.

Get a quarter of a pound of rice and half a pound of stoned raisins and tie them in a cloth. Give the rice a great deal of room to swell. Boil it two hours. When done enough, turn it into the dish, pour melted butter over, and then sprinkle sugar and nutmeg upon it. A nice sauce, however, is better.

RICE PUDDING, BAKED OR BOILED.

Pick and wash very clean six ounces of rice; boil it in one quart of milk with a bit of cinnamon very gently till it is quite tender; it will take about an hour. Be careful to stir it often. Take it from the fire, pick out the cinnamon, and stir in a teacupful of sugar, half a cup of butter, three eggs well beaten, a little powdered nutmeg; stir it till quite smooth. You can line a buttered pudding-dish with paste, and pour the mixture in and bake it three quarters of an hour. If you boil it, add whatever fruit you like, — three ounces of currants or apple chopped fine. It will take an hour to boil it. Serve with wine sauce, or simply a piece of butter.

BAKED RICE PUDDING.

Six ounces of rice, one quart of milk, half a pound of butter, half a pound of sugar, one nutmeg, and a little wine. Bake one hour.

GROUND RICE PUDDING.

Boil two quarts of milk; wet five tablespoonfuls of ground rice with cold milk; after the milk has boiled, stir it in and boil up thick; a quarter of a pound of butter, twelve or fourteen eggs, peel and juice of two lemons. Salt and sugar to taste.

BAKED APPLE PUDDING.

Stew and strain three pints of apple; add six eggs, half a pound of butter, half a pound of sugar, one nutmeg, and the grated peel and juice of a lemon. Bake one hour, in a rich crust.

PHILADELPHIA INDIAN SUET PUDDING.

Scald nearly one pint of Indian meal with one quart of milk, stir in two handfuls of finely chopped suet, with one cup of molasses, and some salt. Boil it for three hours in a tin pudding-boiler.

PRINCE ALBERT PUDDING.

Pour one pint of cream on twelve ounces of Savoy or sponge cake, then add the yolks of six eggs and whites of two, the rind of a lemon rubbed on sugar, four ounces of sugar, and a little salt. Mix well together, and pour into a mould spread with butter, and steam the pudding for one hour and a quarter.

SAUCES FOR PUDDINGS.

COMMON SAUCE.

MAKE a nice flour and water mixture, and, after having scalded it, add sugar, butter, salt, wine, and rosewater to taste. Grate nutmeg over when sent to the table.

CREAM OR COLD SAUCE.

BEAT half a pound of butter and half a pound of sugar to a cream, and add wine and nutmeg to taste. Beat it to a froth, and send it to the table in the form of a pyramid.

FROTHED SAUCE.

BEAT half a pound of butter and the same of sugar to a cream. Have ready some *thin* boiling flour and water and pour into the above, beating until it froths. Just before it goes to the table, put it on the fire and let it boil up hard two or three times, but watch lest it should burn, and neither stir it in the saucepan nor in the tureen; if you do, you will lose all the froth.

WINE SAUCE.

MAKE a rich syrup with wine instead of water.

BRANDY SAUCE.

MAKE a rich syrup by putting the sugar with brandy instead of wine.

GERMAN WINE SAUCE.

Mix in a half-gill of good red wine, and a pint of flour and water, the beaten yolks of two eggs; sugar and salt to taste. A little lemon-peel and cinnamon. Set the whole over a brisk fire, and stir the sauce till it begins to thicken, when it is ready to serve.

PIES.

MINCE PIES.

Three pounds of boiled tongue or heart, three of suet, three of apples, three of sugar, three of raisins, three of currants, one and a half pints of wine, three gills of cider, two of brandy, a little cloves, mace, or nutmegs. This quantity makes twenty pies. Beef shrinks one half by boiling; therefore, if you use beef instead of tongue or heart, you must make that allowance. It will take three or four hours to boil six or seven pounds.

LEMON MINCE PIES.

Boil four lemons till quite tender, then chop them finely while warm, adding to them two pounds of pounded loaf-sugar; let this stand till the next day, then add two pounds of finely chopped suet, two of currants, one pound of stoned and chopped raisins, one ounce of mixed spice, a little brandy, port wine to taste, — say half a pint of brandy and wine together.

SQUASH PUDDINGS OR PIES.

To one gill of squash add one gill of milk, one egg, and one ounce of butter. Season with mace and rosewater if for nice ones. More common, use lemon and cinnamon, or ginger alone, if preferred. Salt to taste.

APPLE PIE.

Steam your apple, then sweeten it; add a piece of butter, grate in nutmeg. Salt to taste. Or season with cinnamon or fresh lemon. Bake in puff paste.

CREAM PIE.

One pint of fresh cream, sweetened, salted, and flavored to taste. Fresh lemon is best. Stir in two heaping tablespoonfuls of flour. Bake in rich puff paste.

QUINCE PIE.

Grate six quinces, add while warm a quarter of a pound of butter or half a pint of cream, half a pound of butter and seven eggs. Use rosewater to flavor. Salt to taste. Bake three quarters of an hour.

PERSIAN APPLE PIE.

Lay a nice paste on your plates. Slice your pie-plant thin, and put a layer of rhubarb, then of sugar, and again more rhubarb and more sugar, till your pie is filled. Then put on your upper crust.

APPLE AND PORK PIE.

Slice apples very thin and salt pork still thinner. Salt, sugar, and flavoring to taste. Bake in puff paste.

CHERRY PIE.

Put puff paste on the plates. Fill with stoned cherries and sugar. Cover and bake.

COCOA-NUT PIE.

Grate a cocoa-nut and save the milk. Boil or scald one quart of cream and pour upon it, with a coffee-cup of sugar, five eggs, one ounce of butter, two tablespoonfuls of rosewater, and a little salt.

PIERCE LEMON PIE.

Grate your lemon through peel and all, then add a beaten egg, sugar, salt, and finely pounded cracker. Put paste on your plates, and bake. An egg and a little more to a plate.

GROUND RICE PIE.

Boil one quart of milk; wet with a little of the cold milk a coffee-cup of ground rice, and stir it into the milk while boiling; after having done this, you must stir all the time till scalded up thick enough; stir in while it is warm a piece of butter the size of an egg; sugar and salt to taste. Rosewater and mace for seasoning, or any spice you prefer.

BERRY PIES.

Put a puff paste on your plates. Then berries and sugar, with a sprinkle of flour, salt, and a very little butter. Cover and bake.

THE TRAVELLER'S BLACKBERRY PIE.

Pick your berries carefully, but do not wash them. Shake flour thickly over them. Make a paste and put on your plates, and to each pie put four spoonfuls of white sugar, or five of brown. Put the berries into the crust, pinch the edges together after wetting it, and make a slit in the top crust to let off the steam. Bake forty-five minutes.

FRITTERS.

COMMON FLOUR FRITTERS.

One pint of milk, three eggs; salt and flour enough to make delicate batter. Fry in *boiling* lard.

APPLE FRITTERS.

Make as above, with the addition of chopped apple.

RICE FRITTERS.

Parboil half a pint of rice, one pint of flour, one pint of milk, and four eggs.

PORTLAND PUFFS.

Boil one pint of milk, and, while boiling, stir into it as much flour as will make it stiff enough for a spoon to stand up in it while hot. When the paste is quite cold, break into it six eggs, beating one in at a time. Add half a teacup of melted butter. Fry them in lard. Drop them from a *teaspoon*, as they rise very much. If you choose, sprinkle them with loaf-sugar and cinnamon when you send them to the table.

PINE-APPLE FRITTERS.

One pint of milk, three eggs, flour to make rather a thick batter; add a cupful of pine-apple torn to pieces with a fork. Fry in boiling lard. Sugar and salt to taste.

SALEM FRITTERS.

Beat six eggs with one pint of cream, four ounces of sugar, one glass of wine, half a nutmeg, as much flour as will make a nice batter. Fry in lard.

SUPERIOR FRITTERS.

One pint of cold water, one glass of brandy, a piece of butter the size of an egg, half a teacup of white sugar; stir them together, put them over the fire, and when they boil, stir in flour till they are so stiff you can hardly move the spoon; then drop in ten eggs, one at a time, not beaten. When all the ingredients are well mixed, drop them from a teaspoon into boiling lard, and fry them. Serve with sugar and wine.

CREAM FRITTERS.

One quart of sweet milk and one teacup of cream, four eggs beaten to a froth, half a nutmeg, or grated lemon-peel, and one teaspoonful of salt. Flour sufficient to make a thick batter. Dissolve a teaspoonful of saleratus and stir into the batter; then fry in lard.

WHORTLEBERRY FRITTERS.

Half a pint of milk, half a pint of water, two eggs, sugar and salt to taste, half a glass of sherry, and flour to make a batter as thick as for flour pudding. Stir in as many berries as you like.

DESSERT DISHES.

BLANCMANGE.

One ounce of isinglass to one quart of milk; shred the former into a bowl and put a little rosewater in it, and set the bowl in the top of a teakettle of boiling water, and stir till dissolved, then put it into the milk and give it a hard boil up, with sugar or not, as you please. Then strain it into your moulds.

HARLEQUIN BLANCMANGE.

After preparing the blancmange as above, take a part and mix the yolk of egg with it, to make a corn color, and

make the rest into two or three colors. Put one color in and cool it, then another, and so on; cooling each before putting the other in; it will then turn out striped, which makes a pretty variety on the table.

TRIFLE.

Put pieces of plumb and other kinds of cake in a glass dish or bowl; wet the cake with wine, sprinkle a handful of sugar over it, add some broken macaroon or cocoa-nut cakes, some raspberry jam or jelly, some common baked custard; then more cake, and so on, until your dish is two thirds full. Then beat a rich whip, and pile as high as you can over the whole.

CUSTARDS.

One quart of milk, twelve eggs omitting four whites; sugar and salt to taste. Flavor with vanilla. May be boiled in a pitcher, or steamed.

APPLE COMPOTE.

Peel and quarter some apples, wash them, and boil them in a nice syrup till clear.

APPLE MERINGUE.

Fill your dish with the preceding compote, then whip the whites of eight eggs to a stiff froth; sprinkle in the egg a teacup of sugar, working them well together; spread this over the apple. Next beat some white of eggs without sugar, and pile it high in a pyramidal form, and brown it of a light fawn color.

COCOA-NUT CHEESECAKES.

One pound of grated cocoa-nut, half a pound of sugar, half a pound of butter, five spoonfuls of cream, three of wine, two lemons, twelve eggs leaving out half the whites.

ALMOND CUSTARD.

Three pints of cream, fifteen eggs, half a pound of blanched almonds. Sugar, salt, and spice to taste.

LEMON CUSTARD.

Beat the yolks of eight eggs till they are as white as milk; put to them one pint of boiling water. The rinds and juice of two lemons. Sweeten to taste. A large glass of wine or half a glass of brandy. Scald it over the fire till thick enough. Eat cold. Put it into glass cups.

COTTAGE CUSTARD.

Make a quart of milk lukewarm, then put therein three tablespoonfuls of rennet wine, after having seasoned the milk to taste. Set it by for a short time, when it is fit for use.

WHIPS.

One pint of cream, three gills of white wine, the juice of one lemon and peel grated, the whites of six or eight eggs. Sugar to taste. Whisk it well and put on a sieve to drain. If it does not make a good froth, add a little piece of gum tragacanth.

LEMON CREAM.

Two quarts of cold water, the juice from twelve lemons squeezed into the water. One cup of sugar to a lemon, twenty whites and twenty-four yolks of eggs. Strain through a sieve; boil it moderately, stirring all the time till it is as thick as cream. Boil four or five of the peels in.

LEMON CHEESECAKE.

Mix four ounces of sifted sugar and four ounces of gently melted butter. Add the yolks of two eggs, and white of one. The rind of three lemons grated fine, and juice of one and a half. One Savoy biscuit, some blanched almonds, pounded. Three spoonfuls of brandy. Mix well, and put in paste made as follows: — Eight ounces of flour, six of butter, two thirds of which mix with the flour first, then wet it with six spoonfuls of water, and roll the remainder in it.

BERRY CHARLOTTE.

Have slices of bread buttered. Stew raspberries, blackberries, or any other kind, and place between the buttered bread, or use, if you like, the uncooked berries in the same way.

TIPSY CAKE.

Cut a pan of sponge cake in halves, and place it in two glass dishes; stick it over full of blanched and quartered almonds. Wet the cake with wine. Drop raspberry jam about it, and then make a nice soft custard and pour over and around it.

ALMOND CHEESECAKE.

Blanch and pound four ounces of almonds with a little rosewater; stir in the yolks of six eggs and whites of three. Five ounces of butter warmed, the peel of a lemon grated and some of the juice. Sweeten with loaf-sugar and mix well. Bake in paste in scallop tins.

FLOATING ISLAND.

Six whites of eggs, six tablespoonfuls of jelly, and one pint of cream. Put the jelly and white of an egg into a pan, and whisk it to a froth until it stands alone. Have ready the cream in a broad shallow dish. Just before you send it to the table, pile the froth up in the middle of it.

A HEN'S NEST.

Make blancmange and set it to cool in three or four egg-shells. Next cut some orange or lemon peel in strips the size of a straw, boil it in syrup till perfectly clear. Make a nice custard and put in a glass dish. On this place the preserved peel in the form of a nest, in which place the blancmange after having taking off the shell. It is a very handsome dish for dessert.

ALMOND CREAM.

Beat four ounces of almonds in a mortar with a teaspoonful of rosewater, after having blanched them. Put this paste to one quart of cream, and add the juice of three lemons sweetened. Beat it with a whisk to a froth, lay it on a sieve to drain, then fill your glasses.

CHOCOLATE CUSTARD.

Boil one quart of milk; grate one tablet and a half of the best French chocolate, and stir it into the milk while boiling. Beat eight eggs leaving out six whites, and eight spoonfuls of sugar. Two teaspoonfuls of vanilla. Pour into a clean pitcher, and place it in a pot of boiling water. Stir it gently for half an hour, or until of the consistence of rich cream.

CHOCOLATE CREAM.

One quart of milk, eight eggs, one ounce of gelatine, leaving out one eighth; eight spoonfuls of sugar, two ounces of the best French chocolate, two teaspoonfuls of vanilla. Boil the milk, reserving one gill to melt the gelatine, which must be dissolving at the same time. Stir the chocolate when grated into the boiling milk. Beat the sugar and eggs together, leaving out six whites. Pour the boiling chocolate to them slowly, stirring all the time. Put it into a clean pitcher and place it in a pot of boiling water. Stir it gently for half an hour, or until as thick as rich cream. About two minutes before taking it from the fire, stir in the gelatine; let it stand till partly cooled, when you put in the vanilla. Then strain it into blancmange moulds.

MACAROON CUSTARD.

Boil one quart of milk and pour it slowly over fourteen yolks of eggs well beaten; add cinnamon or any spice you like, also a little rosewater. Put it on a slow fire and stir till as thick as rich cream. Take it off the fire, pour it into the dish you intend to send it to table in, then place

your dish full of macaroons to form a pyramid. Whip up the whites of all the eggs and pour over the whole, then sift sugar thickly over just before it goes into the oven to bake. Let it be a delicate fawn color, which will take about fifteen minutes. Very nice as well as handsome.

ITALIAN CREAM.

Dissolve half an ounce of isinglass in one pint of milk; add to it two cups of rich cream with two or three ounces of finely pounded sugar, and the whites of five eggs beaten to a stiff froth; whisk the whole well together, and flavor with vanilla. If the flavor of almonds is preferred, boil some almonds in the milk. It would be nice frozen.

COFFEE CREAM.

Boil one calf's foot in water till reduced to a pint of jelly clear of the sediment and fat. Make a teacupful of very strong coffee, clear it with a bit of isinglass till perfectly bright. Pour it to the jelly and add a pint of very good cream, and sugar to taste. Give one boil up and pour it in the dish. It should be jelly, but not very stiff. Observe that your coffee should be freshly burnt. Isinglass may be substituted for calf's foot.

ORANGE SALAD.

Cut one dozen fine ripe oranges into slices without peeling. Sprinkle over them one teaspoonful of pounded cinnamon, and a quarter of a pound of lump sugar. Pour over the whole one pint of Cognac brandy. Set fire to the spirit, and stir as long as it will burn. When the flame

expires, help the salad round while hot. Let the slices fall as you cut them, either into a silver punch-bowl or a porcelain one that will stand fire.

MOSS BLANCMANGE.

One ounce of moss picked, washed, and soaked an hour in cold water, or less time. First rinse in cold, and then in hot water. Put it to your milk and give it a hard boil up. Strain through a jelly-bag, sweeten and flavor to taste. When cool, put it into your moulds, stirring two or three times before it begins to harden, that it may not separate. Pass the moss quickly through hot water.

ARROWROOT BLANCMANGE.

Boil one quart of milk, from which take half a pint before it goes to the fire, in which mix three tablespoonfuls of arrowroot, and when the milk boils put it in, and stir very carefully lest it should burn. Add two and a half tablespoonfuls of sugar with some rosewater, or whatever you prefer, and a teaspoonful of salt. Wet your moulds and pour it in after giving a boil up.

TO COLOR ICES PINK.

An eighth of an ounce of cochineal, ditto of pearlash, ditto of allum, ditto cream of tartar. Bruise the cochineal and boil it in water, then add the other ingredients.

ALMOND PUFFS.

Blanch two ounces of almonds beaten fine with rosewater, the whites of three eggs; add sugar until it is as

stiff as paste. Then strew some sugar on a sheet of paper, lay it in small cakes, and bake in a cool oven.

A FROTH TO SET ON CREAM, CUSTARDS, &C.

SWEETEN a pound of the pulp of damsons, add to it the whites of eight eggs well beaten, and beat the whole till it will stand as high as you choose.

JELLIES.

APPLE JELLY.

PARE and slice your apples, just cover them with water, boil until all the goodness is extracted from them, and then strain the juice through a sieve, and to each pint add one pound of sugar, and boil twenty minutes, or until it will jelly, which you can ascertain by cooling some in a spoon.

CALF'S FOOT JELLY.

BOIL four feet in one gallon of water till reduced to two quarts. Strain and let it stand over night. Take off the fat and add to the jelly one pint of wine, the juice of four lemons, and the whites of eight eggs. Stir it well together and sweeten to your taste. Let it boil half an hour, then skim and put into a flannel bag to drain. Should it run through in a stream, it must be returned again and again, until it will pass the bag only in quick drops.

BLACK CURRANT JELLY.

WASH and mash your currants and strain the juice, and

to each pint allow three quarters of a pound of loaf-sugar. Put this into a preserving kettle, and boil it about twenty minutes, skimming it well. Take it immediately out of the kettle; put it into the glasses warm. Tie it up with brandy papers. The juice of black currants is so very thick, that it requires less sugar and less boiling than any other jelly.

MOSS JELLY.

Soak the moss a little while to extract the bitter taste, and turn off the water. To half an ounce of moss add one quart of fresh water and a stick of cinnamon. Boil till it is a thick jelly, strain and season to taste with loaf-sugar and white wine. This is highly recommended for consumptive complaints, and is very nourishing.

WILD-GRAPE JELLY.

Pick the grapes from the stems, wash and drain them. Mash them with a spoon. Put them in the preserving kettle and cover them closely with a plate. Boil them twenty minutes. Then pour them into your jelly-bag and squeeze the juice out. Allow one pint of juice to one pound of loaf-sugar. Put the sugar and juice into your kettle again, and boil them fifteen minutes, skimming them well. Fill your glasses.

ISINGLASS JELLY.

Dissolve three ounces of isinglass in three pints of water, and let it simmer until it is entirely melted. Then cool it, put in the peel of two lemons with the juice, and put it on the fire again, with sugar and wine to taste. Put the whites and shells of six eggs well beaten over it till it begins to boil, then strain it through a bag.

TAPIOCA JELLY.

One cup of tapioca. Wash it in two or three waters. Soak it five or six hours. Simmer it in the same water in which it was soaked, with a pinch of salt and bits of fresh lemon-peel, until it becomes transparent. Then add lemon-juice, wine, and loaf-sugar to flavor it. Let all simmer together, and put it in glasses to cool.

AMERICAN ISINGLASS JELLY.

Take, in warm weather, eight leaves of isinglass, two quarts of cold water, half a pint of sherry wine, half a pint of brandy, or, if you prefer, white wine, if the sherry is very dark. The juice of three lemons, and one cut in slices with the skin on. A tablespoonful of cinnamon, the whites of four eggs well beaten, and sugar to taste. Mix all the ingredients together and boil slowly twenty minutes, or until the isinglass is dissolved. Strain through a flannel bag till clear. Wet the mould with white of egg to prevent the jelly from sticking.

CRANBERRY JELLY.

Two quarts of cranberries, one of sugar, and one pint of water. Boil until you find it jelly. Try it in a cup of cold water; if it falls to the bottom it is jellied enough.

QUINCE JELLY.

Cut up quinces, core, peel, and all together. Cover them with water and boil until all the goodness is extracted from the quince. Add one pound of loaf-sugar to one pint of juice. Return it to the kettle and boil until it jellies.

RICE JELLY.

Boil a quarter of a pound of rice flour with half a pound of loaf-sugar in one quart of water, till the whole becomes one glutinous substance. Put it into a wet mould and let it stand to cool. It is very nourishing to invalids.

PIG'S FOOT JELLY.

Put six feet in one pail of water and boil to two quarts. Take off all the fat and add half a pint of milk or cream. Boil it a quarter of an hour to jelly. Add a little rose-water; boil in cinnamon. Complete it by putting in a little lemon-juice.

BARBERRY JELLY.

Boil the barberries in water till soft, then mash them and strain the juice. To each pint add one pound of loaf-sugar, and boil till it jellies.

DRIED-APPLE JELLY.

Pick and wash the apples clean, soak them over night. In the morning put them into the preserving kettle, and just cover them with water, and no more, *as it will not harden* if you do. When cooked tender, strain the water through a sieve, and to each pint of juice add one pound of loaf-sugar, and boil twenty minutes, or until it jellies, which may be known by dropping some into a cup of cold water. If done enough, it will go to the bottom of the cup in a lump. It is as nice or nicer than the fresh apple jelly.

ICED PINE-APPLE JELLY.

Take off the rind of a pine-apple, and trim the best part equally, about the size of a crown-piece, but a little thicker. Boil it in the sugar, adding the juice of a lemon; then put to it some clarified isinglass; drain the pine-apple slices through a hair sieve; strain the juice and sugar through a jelly-bag. Put in the mould three eighths of an inch of pine-apple jelly, and set it on ice to freeze. When firm, lay the slices of pine-apple tastefully over the jelly (they should be perfectly dry). A little jelly will fix them. When this is frozen, add more jelly, to freeze again, and then fill the mould and put some ice round it. The natural flavor of the fruit should not be adulterated with either wine or brandy.

WHORTLEBERRY JELLY.

Pick and wash one quart of ripe whortleberries, and one quart of ripe white currants; put them into a pitcher or any other vessel that you can cover closely, place it in a kettle of boiling water, and let the fruit boil constantly one and a half hours; then strain the liquor into a preserving pail, and add one pound of fine sugar to every pint of the liquor, and boil it five minutes. Take it from the fire and let it stand till it becomes cold; then pour into the jelly-glasses, and let it stand twenty-four hours. Cover the tops with brandied papers.

PRESERVES.

TO PRESERVE ORANGES.

Boil oranges in clear water until you can pass a straw through them; then clarify three quarters of a pound of sugar to one pound of oranges, and pour over the fruit while hot; let them stand one night, then boil them in the syrup until they are clear and the syrup thick. Take them from the syrup and strain it clear over them.

TO PRESERVE QUINCES.

Wipe all the down from the quinces and boil them without paring, until you can pass a straw through them. Then pare off the skin. Cut the quinces in rings. Make a very rich syrup and boil them in it till clear. Take them out when soft, set them aside to cool, and boil the syrup up again alone. When cool, put in jars with brandied paper over them, and tie up tight to exclude the air. In a few days scald the syrup again.

TO PRESERVE BARBERRIES.

Take equal weight of sugar and barberries, put a few spoonfuls of water to prevent their burning, and boil till very plump. Let them cool, and put them into jars, and tie them up tight.

TO MAKE RICH SYRUP.

Put one pint of cold water to two pounds of sugar;

when the sugar is dissolved, set it over a moderate fire; beat about half the white of an egg, and put it to the sugar before it gets warm. Watch it, and when it is just ready to run over, put in one tablespoonful of cold water. After the ebullition ceases, put it on the fire again. Do this three times, and the last time take it off and let it settle. Then take off the scum, and strain the syrup through a jelly-bag, and it will be as clear as crystal.

TO PRESERVE DAMSONS.

Take equal weight of fruit and sugar, and put it all into the kettle at once; just wet the sugar to prevent its burning. Boil until the plums are tender. Let them cool before you put them into the jars. Cover and tie them tight. Look to them frequently the first fortnight, as they are apt to ferment.

TO PRESERVE PEACHES.

Rub the down from the peaches. Dip them for a few moments in scalding ley and rub off the skin. Then for one pound of peaches take one pound of sugar. Make a syrup of this and boil your peaches till clear. Lay them separately in a dish to cool. Then put them into jars and tie them down tight.

TO PRESERVE APPLES.

Pare them smoothly and throw them into cold water till all are pared. Boil them in nice rich syrup till clear, as also some very thin strips of lemon-peel, which place in the dish with fruit. Stick each apple full of strips of blanched almonds.

TO PRESERVE PINE-APPLES.

MAKE a thick, rich syrup; slice the pine-apple after paring it, and boil in the syrup till perfectly clear.

TO PRESERVE PINE-APPLE WITHOUT COOKING.

PARE and slice your pine-apple. Make a thick, rich syrup, and boil it till quite clear. Clarify your syrup nicely.

TO PRESERVE PINE-APPLE, THE SYRUP OF WHICH IS USED FOR MAKING ICE-CREAM.

PARE and slice your pine-apple, and to each pound add one pound and a half of sugar. Put in your jar first a layer of sugar pulverized, then a layer of pines, then of sugar, and again of pines, until your jar is full. Tie it up tight, to exclude the light and air. This is delicious, and keeps well. Not to be scalded.

PHILADELPHIA PRESERVED PINE-APPLE.

PEEL and slice the pine-apple. Take equal quantities of fruit and sugar, first a layer of sugar, then of pine-apple, of sugar and pine-apple, till your jar is filled; then cover it with white brandy. Keep it tight from the air.

TO PRESERVE WATERMELONS.

PARE the melon and take out the inside. Soak in salt and water three days, changing each day. Then scald in pure water. Drain it perfectly dry. Allow one pound of sugar to one pound of watermelon. Make a syrup of the sugar, and flavor with ginger or lemon-peel.

CHERRY JAM.

STONE your cherries, which should be the old-fashioned sour ones; take equal quantities of sugar and fruit, and boil slowly till it is almost a jelly. It is very delicious and keeps well. A few of the stones improve the flavor.

TO PRESERVE ORANGE-PEELS.

PUT the peels in salt and water for three days, changing it each day; then put them in fresh water until they are tender; make a rich syrup, and finish as other preserves.

TO PRESERVE STRAWBERRIES.

ONE pound of strawberries and the same of loaf or Havana sugar; let the sugar be on them for one night, and then boil them as other preserves. Put a brandied paper over them, and keep them in a cool place.

LEMON CITRON.

TURN water on nice fresh lemon-peels. Soak them until you can scrape off all the white pulp. Boil till soft. Preserve them in half their weight of sugar. They are a good substitute for citron.

RASPBERRY JAM.

TAKE the weight of raspberries and sugar. Pick the berries very carefully, and lay them with the sugar in a stone jar over night. In the morning, boil it until it begins to jelly. The great secret of making nice jam, and preserving the raspberry flavor, is to boil it enough.

BLACKBERRY JAM.

BLACKBERRY jam may be made precisely like raspberry, except that you need not boil it quite so long, as the berries are more apt to harden.

TO PRESERVE CRAB-APPLES.

MAKE a very rich syrup of loaf or Havana sugar. Skim it till perfectly clear. Boil your apples until the skin begins to crack, when they are sufficiently done. When put away for use, put a little orange-peel and two or three cloves to the syrup to give it a nice flavor. Wet a paper in brandy and put over the top.

A NICE METHOD OF COOKING APPLES.

To one quart add six ounces of sugar, a few strips of lemon-peel, and a few cloves. They may be baked or stewed, and answer for a second course, with a border of rice.

A COMPOTE OF CRAB-APPLES.

To one pound and a half of crab-apples, add three quarters of a pound and six ounces of fine sugar; keep them boiling steadily for twenty minutes, and they will be tender without bursting. A few strips of lemon-peel may be added. Put the fruit and sugar, with just water enough to wet it, so that it will not burn.

TO PRESERVE GREEN TOMATOES.

TAKE two fresh lemons to every three pounds of small

green tomatoes; pare thin the rinds of the lemons, so as not to get any of the white part. Squeeze out the juice, mix them with cold water sufficient to cover them, and put in a few peach-leaves and powdered ginger enough tied up in bags. Boil the whole together gently for three quarters of an hour; then take up the tomatoes, strain the liquor, and put to it a pound and a half of white sugar to each pound of tomatoes; then put them into your preserving kettle and boil them gently till the syrup appears to have entered them. In the course of a week turn the syrup from them, heat it scalding hot, and turn it upon the tomatoes. Preserved in this manner, they appear like West India sweetmeats.

TO PRESERVE RIPE TOMATOES.

To each quart skinned and pressed down tight add a quart of *brown* sugar, and boil them together for an hour and a half; then to each quart of tomatoes add one lemon in slices, with some ginger tied in bags, or you may use the extract, and boil it another hour and a half. Then take it from the fire, and cool it before putting it into the jar. Tie it up tight, and keep it in a cool place.

TO PRESERVE PRUNES.

Pour boiling water on the prunes, and set them where they will keep hot, with a lemon cut in slices. When swelled to nearly their original size, put to each pound of prunes half a pound of brown sugar, and a stick of cinnamon or a teaspoonful of powdered cloves. If there is not sufficient water to cover the prunes, add more, and stew them in the syrup a quarter of an hour. Add when taken from the fire one glass of wine to every three pounds of prunes.

MARMALADE OF QUINCE.

Boil the quinces after having been cut up without paring or coring, and when boiled soft, rub them through a sieve. Put equal weight of sugar and strained fruit. Boil slowly for an hour. When done, put it into nice wooden boxes of the size you wish, with covers. Put brandied paper on the top of the marmalade, and it will keep good a long time.

APPLE MARMALADE.

Made the same as quince, except that it will not need to boil more than three quarters of an hour.

STRAWBERRY JAM.

Take equal quantities of fruit and sugar. After having carefully picked over the fruit, put it with the sugar, and let them stand over night in *stone*. Be careful not to use the Danvers ware, as the acid acts upon it. Boil about twenty minutes, stirring, that it may not burn.

SOUPS.

TO MAKE A BOUILLON.

Take four, five, six, or eight pounds of beef from the shoulder, according to the number for which you dress the soup. Put water enough to cover it, and two quarts more. In the first place, put the beef on at eight o'clock, if you dine at one. Take it from the fire when the beef is tender,

let it stand till cold, and you can skim off the fat easily. Then add three turnips, six carrots, two onions, a bunch of sweet marjoram, a bunch of parsley, one teaspoonful of black pepper, nearly a teaspoonful of cloves, salt to taste. Boil the whole, and about half an hour before your soup is done put in a root of celery cut in pieces about an inch long, and two carrots cut in cubes, with which the beef is to be garnished. Some of the soup to be poured over the beef as a gravy.

SHIN-OF-BEEF SOUP.

Put a large shin of beef (after having sawed the bone in several pieces) into a stewpan, with ten or twelve quarts of water and about two teaspoonfuls of salt, to throw up the scum, which must be carefully removed. Then put in four onions, two carrots, a teaspoonful of whole allspice, and the same of pepper. Let it stew gently five or six hours, and stand it into a pan till the next day. When the beef is cold pick out all the sinews and gristle, cut them in pieces as big as a small walnut, and lay them by to put into the soup. Take off the fat from the soup. When cold, cut a large onion in slices and fry it a handsome brown, in some of the fat which was taken off, but do not get it burnt. Put it into a clean stewpan with your soup and the gristle, and let them simmer together with the soup for half an hour; then rub down four tablespoonfuls of flour in a teaspoonful of soup; add, if you like, port wine and catsup. Boil five minutes and strain.

CALF'S-HEAD SOUP.

Put the head and feet into three gallons of water. Boil them until the meat falls from the bones. When about half

done, put in the pluck. When taken from the fire, separate the meat from the bones ; cut it in pieces three or four inches square. Strain the liquor, and put two thirds in the pot, reserving the other in case it should be thick and high-seasoned. Put in the pot with the liquor, before the meat is put in, half a bottle of red wine ; take the other half and swell four pounded crackers, and add to it one spoonful of marjoram, one of thyme, two of savory, Cayenne pepper and salt to taste, three or four pieces of mace, half an ounce of pounded cloves, two nutmegs. Mix all together ; put it over the fire till it is nearly done enough ; thicken it with brown flour, until as thick as you think necessary. Add one or two spoonfuls of mushroom catsup, if agreeable. Wine to taste.

PEA SOUP.

Pick and wash one quart of split peas. Add to them one gallon of water, two pounds of lean beef, or use the water in which beef has been boiled ; two onions, one head of celery washed very clean, a sprig of sweet marjoram, half a teaspoonful of black pepper. Parboil a piece of salt pork, and put it into the soup half an hour before it is done. Strain it through a coarse sieve, and then through a fine one. Wash the pot, put back the soup, and if more seasoning is required add it.

BEAN SOUP. — A WEST INDIA DISH.

One quart of beans boiled soft in four quarts of cold water, eight small onions cut fine, half a pound of salt pork, a few sprigs of celery and parsley, salt and black pepper, two tablespoonfuls of sugar. Boil three hours. Sugar to be put in ten minutes before serving.

VERMICELLI SOUP.

Put a piece of beef, or any kind of meat, to boil slowly for five or six hours, with two onions, three turnips, three carrots, one pickled pepper, cabbage and celery if preferred. After it has boiled two hours or two and a half, add four onions browned in butter, a few cloves, and a little mace. Season it, strain through a sieve, and let it cool. Season it well, and add about two ounces of vermicelli broken into pieces. After it is in, boil one hour. Make it thin of the vermicelli.

GREEN-PEA SOUP.

Put half a cup of rice into one gallon of water; make it boil; add three small or two large onions, four turnips, six small carrots, a head of celery; stew them one hour, strain off the water, and put in two quarts of old green peas, and boil them in the liquor till they are tender; then beat or bruise them and mix up with the broth. Rub through a sieve, put into a clean pot and boil for fifteen minutes Season with pepper and salt to taste. Put into the tureen with sippets of toasted bread.

CORN SOUP.

Four quarts of dried sweet corn must be put to soak over night. In the morning change the water, and put in a large spoonful of potash, and boil it until very tender, when the hulls will pick off easily. Take a quart of white beans and stew them to porridge. Put one chicken to boil, with a common-sized piece of salt beef. Boil till tender a piece of salt pork also. Then put in the beans and corn,

but do not change the water. Boil all together till dinner-time. The chicken must be whole.

VEAL OR WHITE SOUP.

Take two noix of veal, and boil four or five hours, or until quite tender. Put in two onions, six carrots, and three turnips. Strain and season with pepper and salt. Make balls for the soup of chopped raw veal and salt pork, fried in butter. Put any seasoning to them you prefer. It will take three or four hours to cook.

VEAL BROTH.

Stew a small neck of veal in about three quarts of water, with two ounces of rice, a little salt, and a blade of mace, till the liquor is half wasted away.

CALF'S-HEAD SOUP.

Boil the head and pluck in a bucket of water, until they separate from the bones; strain the liquor, cut up in small pieces, add two tablespoonfuls of summer savory, two of marjoram, five pounded crackers swelled in a bottle of red wine, two nutmegs, three teaspoonfuls of mace, three of cloves, two of black pepper, and salt to taste. Thicken with brown flour and butter.

FORCEMEAT BALLS FOR THE SAME.

Six pounded groat biscuit or a baker's loaf grated, half a pound of scraped pork, a very little pounded onion, three eggs, marjoram, mace, and cloves, and salt to taste. Make

them into small balls, roll each one in flour, and fry them in butter.

REAL TURTLE SOUP.

Line the bottom of your pot with a pound and a half of lean ham, cut in slices; also cut in pieces a small leg of veal, with all the white meat of the turtle and two fowls. Put it over a clear fire with more than water enough to cover it, or use two or three ladlefuls of broth; be careful not to let it stick to the bottom. Boil in another stewpan the liver, lights, heart, and kidneys, and the fat you have put aside. Take some of the liquor the other part has been boiled in, cover your stewpan, and add to it some more sweet herbs, twenty-four grains of allspice, six blades of mace, two large onions, four carrots, half an ounce of whole pepper, and salt to taste. Let it simmer for four hours; then strain the soup through a hair sieve. Put the green part of the turtle that has been cut in pieces and nicely cleaned, with two bottles of Madeira, in the same; when it has boiled a few minutes with the turtle, add to it some broth; then put a pound and a quarter of butter into your stewpan; when it is melted, add four spoonfuls of flour, stir it on the fire, till the flour is of a fine brown color, then pour some of your broth with it, mix it well, and strain it into your soup through a hair sieve; cut your liver, lights, heart, kidneys, into mouthfuls, and put them into your soup, with half a teaspoonful of Cayenne, and, if you have it, four tablespoonfuls of essence of anchovies. Let it boil for an hour, and add cloves, sweet marjoram, black pepper, and salt. This receipt is for a turtle weighing fifty or sixty pounds. You must have forcemeat balls, hard eggs sliced, and for a turtle of this size it takes two bottles and a half

of wine. Some persons slice lemons and put in, but it is better to have sliced lemon on the table and let those use it who like it.

The forcemeat balls for this soup are made as follows:— Pound one dozen groat biscuit, in a marble mortar, about half a pound of veal, the same of ham, one head of garlic or three onions, a little chopped parsley, some sweet marjoram, cloves, salt, black and Cayenne pepper. Boil six eggs hard and pound them. A very little curry-powder. Use three raw eggs, and mix all well together. Make your balls rather larger than nutmegs. A little while before your soup is ready, put part of them into your soup after they are fried, which must be done as follows. Roll each ball in flour and fry it in butter. Skim the soup as long as it is on the fire.

You must kill the turtle the day previous. Tie it up by the hind fin, the head being downward; tie the fore fins, or it will be troublesome to manage. Take the head with your left hand, and cut off the neck as near the head as possible. Have one or two tubs of water ready, and when you cut up the turtle, lay it on its back, when you must run the knife between the callipee and callipash, between the breast and the edge of the back shell. Always keep the edge of your knife on the side of the breast, else you may break the gall, and then it would be entirely spoiled. Set a large pan of water on the fire, and when it boils dip a fin in for a minute and you can peel it very easily. It takes from four to five hours to cook all the parts. This makes four or five tureens of soup.

CHICKEN SOUP.

Take one pair of nice chickens, and, if you dine at one,

put them on at eleven o'clock. Cut two carrots in cubes and add a small teacupful of well-washed rice, and water enough to cover it. Add one pound of salt pork, which helps to make it richer. A good-sized onion chopped fine is an improvement.

TO CLARIFY BROTH OR SOUP.

Put the broth in a clean stewpan, break in the white and shell of an egg, and beat them together, put them into the broth, stir it with a whisk. When it has boiled, strain through a nice piece of white cloth.

WHITE SOUP.

Cut five or six pounds of veal into small pieces; put the trimmings with the meat into the pot, and cover with two or three quarts of boiling water and a cup of rice. Twelve white peppercorns and mace to taste. Skim it as soon as it boils, and let it boil an hour and a half, then strain it off. If not thick enough, add a heaping spoonful of flour.

CLAM CHOWDER.

Boil the clams until the shells open, pick them from the shell and slip the sheath from the head. All the water must be strained through a thick piece of cloth, and saved. Wash them in two or three waters. Fry out six slices of pork for one bucket of clams, also a good-sized onion. First put a layer of the pork which has been fried, then clams, then onions, salt, pepper, and crackers split; shake in considerable flour, more clams, onions, salt, pepper, and crack-

ers. When all are in the pot, put in what water the clams were boiled in. Always be sure to save enough for this. When you boil your clams, it is best to put half a pint of water in the pot, that you may have enough to wash them with.

QUAHOG CHOWDER.

MADE in the same manner as the above, with this exception; that the quahogs must be shocked from the shell without cooking, by pouring boiling water on them and letting them stand a few minutes, which will open the shells so that you can take them out with a knife.

TOMATO SOUP.

MASH, scrape, and cut small the red parts of three large carrots, three heads of celery, four large onions, and two large turnips. Put them into a saucepan with one tablespoonful of new lean ham; let them stew gently for an hour, then add three quarts of brown soup and some whole black pepper, with eight ripe tomatoes; let it boil one and a half hours, and rub it through a sieve. Serve it with fried bread, cut in cubes.

BROWN SOUP.

TAKE two pounds of clear beef, stick it with a dozen or two of cloves, stew it in four quarts of water, with some clove and mace, till reduced one half. When the goodness is out of the meat, take it into a dish, and add to your soup two gills of red wine, a little salt, and, if you like, an onion cut up quite small. When done, strain it and serve with sippets of bread.

OYSTER SOUP.

Add wine, pepper, a blade or two of mace, and butter rolled in flour, to the oyster liquor, and scald it up until the soup is of the thickness you wish it. Then plump your oysters in it, and put it into your tureen and serve with oyster crackers.

IRISH STEW.

Take five thick mutton chops, or two pounds of the neck or loin; four pounds of potatoes, peeled and cut in halves; six onions peeled and sliced. First put a layer of potatoes at the bottom of the pan, then a couple of chops, and some of the onions, then potatoes, and so on, till the pan is full, a small spoonful of white pepper, and about one and a half of salt, and three gills of broth or gravy. Cover all close, to keep in the steam, and let it stew two hours over a slow fire. A small slice of ham is a great improvement.

GUMBO SOUP. — A FOREIGN RECEIPT.

Three heaping tablespoonfuls of lard in a pot, and one pound of flour, browned in it; to do very slowly and be kept stirring all the time, to prevent its burning. Then add a few onions chopped very fine, a handful of parsley cut up, and stir together. Then a tender chicken, cut up small, the bones broken to get the marrow out; after that is browned, add eight or nine pints of hot water, red and black pepper (some use a tablespoonful of both, which makes it very hot), a tablespoonful of sassafras, and to this quantity, just before it is done, add one hundred oysters; a

bunch of thyme to be tied and thrown in also. Boiled rice to be eaten with it.

MUTTON BROTH.

TAKE a leg of mutton weighing five or six pounds, put it in a nicely cleaned pot, and a little more than cover it with boiling water. Put in a bunch of carrots, four turnips, two onions, a small cup of rice, and some salt. Let it boil a couple of hours. The meat not to be put in so soon as the vegetables. Some persons use barley instead of rice. Boil a small piece of salt pork in the pot.

SCOTCH BARLEY BROTH.

TAKE six or eight pounds of beef, cut it in pieces, and boil it in three gallons of water, with six carrots, two or three heads of celery, a bunch of sweet herbs, a little parsley, one good-sized onion, a crust of bread, four pared potatoes, and two hard crackers. Boil these with half a pound of pearl barley. Boil a chicken in another pot, and when done enough, eat with your soup. It must cook slowly at first. Keep it covered close. Stir it occasionally, that it may not burn.

CHICKEN BROTH.

THIS is made the same as mutton broth.

OX-TAIL SOUP.

DIVIDE the joints in pieces of a proper size to help to, wash nicely, and put in your pot with three quarts of water, two onions, six carrots, a bunch of turnips (which must be

left whole) to use as buttered turnip. When about half done, pare and divide ten potatoes; and a little before dinner split ten crackers, dip them in cold water, and put them in the pot. Season with salt, pepper, and Cayenne. Take the cracker up in a side dish. Make a little thickening with flour and water, and put in. Put the *tail* on at eight o'clock.

You must be careful, in making soup or broth, not to get more water than you wish soup, for it is hard to reduce it. Be sure the vessel you make it in is perfectly clean, or it will discolor the soup. Skim carefully.

Be careful to stir all soups and broths, that they may not burn. You must not attempt cooking pea soup, without you can attend to it constantly. It must be stirred every ten or fifteen minutes, or it will surely burn. It is the same with bean soup. Beef shin should be put on at eight in the morning, that the gristle (which is one of the nicest parts) may be boiled very tender.

FISH.

TO BOIL SALTED COD.

Wash and brush a dried fish, and put it in a pot of cold water, in the morning; let it stand where it will keep warm until eleven o'clock, when you must change the water, putting in cold water as at first. Twenty minutes before you dine, put it on and boil it. Or you may bind three fish together, and boil them, taking the middle one for the table, and using the others for mince-fish.

TO BOIL COD'S HEAD AND SHOULDERS.

NICELY wash and drain the fish, and put it on a plate in a fish-cloth. Put on your pot or fish-kettle, with water salted, and boil it, if common size, thirty minutes; if larger, a longer time. The same rule will answer for haddock.

TO BAKE COD'S HEAD.

MAKE the head very clean; butter the pan you intend to cook it in; lay in the fish, with a bunch of herbs, an onion stuck with cloves, three or four blades of mace, a teaspoonful of black pepper, a little nutmeg, one quart of water, a little piece of lemon-peel, and a little piece of horseradish. Flour the head, grate a little nutmeg on it, stick pieces of butter all over it, and then shake finely pounded cracker over. Put it in the oven. When it is done enough, take it out and lay it in the dish you intend to serve it in. Set the dish over boiling water, and cover it up, and be as quick as you can about making the gravy for it, which is as follows: — Take the liquor out into a saucepan, boil it for two or three minutes, and add to it one gill of red wine, two spoonfuls of catsup, half a pint of oysters or muscles, liquor and all. Strain it, add one spoonful of mushroom pickle, a quarter of a pound of butter. Stir it till it boils. Garnish with lemon cut in slices, horseradish, and parsley, crisped in a plate. Lay one slice of lemon on the head, and serve it up hot.

CHOWDER.

FRY seven slices of pork for a haddock weighing five or six pounds. Fry two good-sized onions in the fat, and put

them in the pot. Cut up your haddock (after being nicely cleaned) in pieces of a good size to help to. Put this also in the fat. Pare and slice ten potatoes. First place a layer of fish in the pot, then one of potatoes; sprinkle over onions, pepper, salt, and flour, with some slices of pork; then another layer, and so on, until all is used up. Then cover it with boiling water, and cook twenty minutes or half an hour, according to the goodness of your fish. About ten minutes before you take it up, split ten hard crackers, dip them into cold water, and put them in the chowder.

TO FRY SMELTS.

NICELY wash and wipe them; roll them in sifted meal, and fry in boiling lard, or egg and bread-crumb them, and fry them the same.

TO BOIL HALIBUT.

CLEAN in cold water, lay it on a plate, and wrap in a fish-cloth, and put it into scalding water, and boil it one hour if a large piece, and less time for a smaller. Put a handful of salt into the pot.

TO BROIL HALIBUT-STEAKS.

WASH, and salt and pepper them on the gridiron as you would a beefsteak. Butter it when taken from the gridiron.

FRIED HALIBUT.

PROCEED the same as for haddock and cod.

TO BOIL SALMON.

Put it in a cloth, the same as you do halibut, and boil a piece weighing eight pounds an hour or an hour and a quarter. Lobster sauce to eat with it, or parsley sauce.

TO ROAST A FISH.

Clean very carefully, trim the tail and fins, but do not cut them off. Stuff the fish with forcemeat, or only a piece of butter rolled in flour, with a little pepper, salt, and marjoram. Tie the tail into the mouth. Put some water in the pan, and raise the fish from it. Put some pounded and sifted cracker over, and salt it, and baste it often with butter. Add a very little onion to the stuffing. For gravy, take what falls in the pan, and add cloves and red wine. If it does not mix, put a little boiling water with it. If not rich enough, make it so by browning some flour and butter together, and adding to the gravy.

OYSTER PIE.

Put a rich puff paste, and lay oysters over the bottom of the dish. Boil some eggs hard, and put two or three pieces with some butter, pepper, and mace, and shake in a little flour. Then more oysters and eggs, till the dish is full. Cover with a crust, and bake.

SCALLOPED MUSCLES AND OYSTERS.

One quart of oysters makes one dish. First sprinkle some pounded cracker on the bottom of the dish, after having buttered it, then a layer of oysters that have been rinsed

in cold water; grate over a *very little* nutmeg, put pieces of butter, then some pounded cracker; then more oysters, spice, and cracker, till your dish is full. Put some pieces of butter on top, and moisten it with a little of the oyster liquor. Bake half an hour.

TO FRY OYSTERS.

Wash them clean, and beat up an egg; dip each oyster into the egg, and roll it in sifted cracker, and fry in butter. Or fry them in batter.

TO STEW OYSTERS.

To one peck of oysters put half a pound of butter. Boil up hard, or till the oysters are plump, then add wine and thickening to taste. When you put them in the tureen grate a very little nutmeg on top. Muscles are cooked the same way.

TO PICKLE OYSTERS.

Scald them until plump, then boil the oyster liquor with vinegar and spice. Or you may boil spice in vinegar, without the oyster liquor, and pour hot over them. They must be eaten at once if the liquor is used.

FANCY ROAST OYSTERS.

Scald the oysters in their own liquor, put in some butter and pepper. Toast some bread and lay in small dishes, on which put a dozen oysters. If there is not butter enough put a few pieces in the plate, over them.

OYSTER PATTIES.

MADE the same as oyster pie, but baked in patty-pans, large enough for one person.

TO STEW QUAHOGS.

THIS fish is as nice in summer as in winter. They must be opened by pouring boiling water on them; and then take a knife. Put them over the fire, after you have picked them out, with a quarter of a pound of butter, some flour and pepper. Boil them up, and add wine if you like.

CLAM CHOWDER.

AFTER the clams are picked out, fry six rashers of pork, and cut up two onions. Put in some of the clams, then some onions and pepper; pare and slice potatoes, and put a layer of them, and then some of the pork, and some hard crackers split. Then more clams, and so on, until all is in, shaking in flour each time. Then put in the clam water, and you will have a delicious chowder.

SCALLOPED CLAMS.

Do the same as oysters, excepting that only the paunch must be used. They are very good.

TO BOIL CLAMS.

WASH them in two or three waters, put them in a pot with about half a pint of water, and let them boil until the shells open themselves. Take them from the shell, and

remove the skin from the head. Stew them in their own liquor, with some butter, pepper, and, if you choose, vinegar.

STEWED LOBSTER.

Cut up your meat, and add pepper, salt, vinegar, and a quarter of a pound of butter to a large lobster. Shake in a little flour. Scald well together, and it is done. A nice dish for tea.

CURRIED LOBSTER.

Dressed as above, with the addition of some curry-powder mixed with water, and thin the lobster with water. To be eaten with rice.

SUPERIOR LOBSTER SALAD.

Cut the lobster in small pieces; then make a dressing of mustard, salt, oil, vinegar, and Cayenne pepper, and mix with the lobster; then squeeze over the whole the juice of half a lemon. Put this into a side flat dish. Cover it entirely with lettuce-leaves, so as to conceal the salad. Make another dressing with the yolk of two eggs, upon another plate. Pour oil slowly upon the eggs that are not cooked, stirring with a fork till it becomes thick. Boil three eggs, which cut in any form you please, to garnish with. Spread this last dressing over the top of the salad. This is one course of itself, after the soup, fish, and meat have been removed.

STEWED HADDOCK. — A FOREIGN RECEIPT.

Put into a pot a heaping tablespoonful of butter. Cut

up the fish as for chowder, and put it into the butter. Sprinkle it with salt and Cayenne pepper, and grate in a nutmeg. Put it over quite a slow fire. When the juice has oozed out plentifully, take out some and stir into it a tablespoonful of flour; return it with two glasses of port wine, cover the pot, and place it over a quicker fire, until it is cooked sufficiently. When it is served up in a tureen, there will be gravy enough to cover the fish. Sometimes mix the thickening with water instead of the juice of the fish, which is all the water that must be put in.

TO FRY HADDOCK OR COD.

Scale and clean the fish nicely, and cut it in pieces convenient to help to; roll each piece in sifted Indian meal, and salt it evenly, then fry in boiling lard till of a handsome brown.

TO BAKE A COD.

After the fish is cleaned and the eyes taken out, wipe it quite dry, then fill the belly with forcemeat, and sew it up. Tie the head and tail together, and extend the jaws with a stick. Fill the eye-holes with forcemeat; then put it in a fish plate, and set it in deep a pan. Butter the sides of it, lest the fish should stick. Take some melted butter and baste every part of the fish well, sprinkle it with salt, and sift pounded cracker over. Three quarters of an hour will bake it. When you take it out, do not remove it, but set it in another. Garnish with oysters fried in butter, forcemeat balls, and pickles of every kind. Take the stick from the mouth, and put in its place a lemon, or mango, with sprigs of green celery.

TO BOIL MACKEREL.

Put them into cold water, with a little salt. Let the water warm gradually for an hour. Then let them boil hard for about five minutes.

TO CRIMP COD. — A DUTCH RECEIPT.

Take one gallon of pump-water, one pound of salt, and mix well together; take a cod and cut it in slices of one and a half inches thick, throw it in the salt and water for half an hour; then take it out and dry it well with a clean cloth, flour it, and broil it. Or have a stewpan with some pump-water and salt boiling, put in the fish, and boil it quick for five minutes. Use oyster, anchovy, or what sauce you please. Garnish with horseradish and parsley.

SAUCES.

MELTED BUTTER.

Cut two ounces of butter into little pieces, that it may melt more easily; put it into the stewpan with a large teaspoonful of flour, and two tablespoonfuls of milk. If the butter oils, put a spoonful of cold water to it and stir it with a spoon. If very much oiled, pour backward and forward from the stewpan to the saucepan, till it is right again.

ANOTHER AND MORE COMMON WAY.

Make a thickening of flour and water, and stir all the

time it is boiling. After the flour is sufficiently cooked, put in a quarter of a pound of butter, or more if necessary. Take it from the fire as soon as melted, or it will oil. Add some chopped parsley, and it is parsley sauce.

LOBSTER SAUCE.

TAKE a fine lobster, take out all the spawn, and bruise it in a mortar very fine, with a little butter; take all the meat from the tail and claws, and cut it in pieces; put the spawn and meat in a stewpan, with a spoonful of anchovy liquor, and a spoonful of catsup, a blade of mace, a piece of a stick of horseradish, half a lemon, a gill of gravy, and a little butter rolled in flour, just enough to thicken it.

QUIN SAUCE.

Two coffee-cups of port, two of walnut pickle, four of mushroom catsup, one of essence of anchovy or half a dozen of anchovies, one onion pounded, two cups of soy, one teaspoonful of Cayenne; let it simmer gently for ten minutes; strain it, and when cold put it into bottles. Cork and seal it. It will keep some time.

EGG SAUCE.

MAKE a nice drawn butter. Boil four eggs hard, and chop them fine and put into the butter.

LEMON SAUCE.

MAKE a drawn butter, and cut a lemon in very small cubes and put in.

MINT SAUCE.

Pick and wash some green mint; add when chopped a tablespoonful to four of vinegar, and put it into a sauce-tureen with a teaspoonful of brown sugar.

CAPER SAUCE.

Make a drawn butter, and put a tablespoonful of capers to a tureen.

ONION SAUCE.

Boil one dozen of onions, chop them fine, put pepper, salt, butter, and flour with them, and scald long enough to take the raw taste from the flour.

FISH SAUCE.

Boil in one pint of water three anchovies, a few cloves, say eight or ten, a little mace, some pepper and salt, with a wineglassful of port or any kind of wine. Thicken it with flour and butter braided together.

PIKE SAUCE.

Mix one tablespoonful of anchovy sauce, one of soy, two of catsup, some flour and butter worked together, and one pint of cream. Put it into a stewpan and scald it up, stirring frequently.

GERMAN SAUCE FOR CAULIFLOWER.

One teaspoonful of flour, and a good-sized piece of but-

ter braided together, put into sufficient milk that is boiling to make a sauce-tureen full. Add nutmeg and a piece of white sugar. After you have taken it from the fire, and it has cooled a little, beat up one egg and stir in, mixing it well together. When your cauliflower is dished, pour some of it over the cauliflower, and have the rest in the tureen.

SWEET SAUCE FOR VENISON.

Take two thirds of a teacup of sugar, two teacups of claret wine, put them on the fire, and when they become thick, add two teacups of currant jelly. Stir it well, but do not let it burn.

KELLY'S SAUCE.

Pound a tablespoonful of capers and one of minced parsley as fine as possible ; then add the yolk of three hard boiled eggs, rub them well together, with a tablespoonful of mustard ; bone six anchovies, and pound them, rub them through a hair sieve, and mix with two tablespoonfuls of oil, one of vinegar, one of shallot vinegar, and a few grains of Cayenne pepper ; rub these all well together in a mortar till thoroughly incorporated, then stir them into half a pint of good gravy, or melted butter, and pass the whole through a sieve.

MACKEREL ROE SAUCE.

Boil the roes, and bruise them with a spoon, with the yolk of an egg, beat up with a very little pepper and salt ; some fennel and parsley boiled and chopped fine, mixed with almost half a pint of thin melted butter.

TOMATO CATSUP.

Take two quarts of skinned tomatoes, two tablespoonfuls of black pepper, and one of allspice, a little Cayenne, two tablespoonfuls of ground mustard; mix and rub these thoroughly, and stew them slowly in a pint of vinegar, for three hours; then strain the liquor through a sieve, and simmer it down to one quart of catsup. Put this in bottles, and cork it tight.

OYSTER SAUCE.

To half a peck of oysters put a quarter of a pound of butter, three quarters of a glass of wine, and nearly half a teaspoonful of black pepper. Thicken with flour and water. Cover close, and stew till the oysters are plump. Or make a nice drawn butter, and plump some oysters and put to the butter.

WHITE SAUCE FOR BOILED FOWL.

Melt in a teacup of milk a large tablespoonful of butter kneaded in a little flour; beat up the yolk of an egg with a teaspoonful of cream; stir it into the butter, and put it over the fire, stirring it constantly. Chopped parsley may be added.

BECHAMEL SAUCE.

Put six ounces of butter into a saucepan; add four ounces of flour, pepper, salt, Cayenne pepper, and, if you like, a little nutmeg. Braid the whole together, and add two carrots, one onion, a little parsley, and a little sweet

marjoram. Stir this into one quart of white broth, and a pint of cream, if you have it. Stir it over the fire for about half an hour, then strain for use.

MAÎTRE-D'HÔTEL SAUCE.

Put about seven ounces of butter into a bowl, with chopped parsley, pepper, salt, and lemon-juice. Melt, and pour it over broiled mackerel and beefsteak.

GERMAN CHERRY SAUCE.

Stew five ounces of dried cherries in one pint of red wine, with some broken cinnamon, clove, and lemon-peel, for half an hour, on a very slow fire. Rub the whole through a sieve. Put it again into a stewpan, with some brown sauce and half a pound of stewed prunes.

ANCHOVY SAUCE.

Boil a piece of beef in some water with a piece of bread and a few cloves, and just before you serve it up add three or four anchovies, and some claret or other wine.

BROWN SAUCE.

Put a quarter of a pound of butter into a stewpan, shake in flour, set the stewpan into the stove, and brown the butter and flour, stirring often. Slice some onions and fry them in it. Add mushrooms if you can get them; also scrape in a part of a carrot. Pour boiling water to this mixture, and stir it while boiling, after which strain it.

FISH SAUCE.

A TABLESPOONFUL of anchovy juice, one of soy, and two of mushroom catsup mixed in a quarter of a pound of butter.

SUPERLATIVE SAUCE.

CLARET or port wine, and mushroom catsup, a pint of each; half a pint of walnut or other pickle; four ounces of pounded anchovies; peeled and sliced onions, the same; scraped horseradish, allspice, and black pepper powdered, half an ounce each; Cayenne, one drachm, or curry-powder, three drachms. Put it into a wide-mouthed bottle, stop it close, shake up every day for a fortnight. It will be improved by the addition of a quarter of a pint of soy.

MEATS, &c.

ALAMODE BEEF.

TAKE a nice piece of rump of beef weighing about twelve pounds; rub it well over with salt and pounded clove, allspice, nutmeg, sweet marjoram, and pepper. Make your stuffing of a loaf and a half of white bread, or, if you choose, crackers, and one pound of salt fat pork, and season it with pepper, salt, sweet marjoram, thyme, onions, spices, &c. Add two eggs, and finish wetting it with milk. Use about half the stuffing in the meat, and sew up the places. Then stuff the side which is covered with the skin full of

cloves, dredge it all over with flour, and set it away for the night. The next day place sticks on the bottom of the pot, and lay your meat on, cover it with water, and add one large onion stuck full of cloves. Let it cook over two hours, then take it off the fire, and take out the meat, turn it over, and have it half covered with gravy. If it stews away, add more water, and cook it two or three hours or more. Add to your gravy three gills of port or other wine. Fry your forcemeat balls in butter. Make your gravy of one or one and a half pounds of beef. Garnish the dish with hard boiled eggs sliced, and slices of lemon. The meat should be garnished also with lemon and egg, and either box or double parsley.

FORCEMEAT BALLS FOR THE ABOVE.

Take four or five pounded crackers, with salt, pepper, sweet marjoram, a pounded onion, one or two spoonfuls of scraped fat pork, and nutmeg. Beat up two eggs, and finish wetting it with milk. To be rather larger than nutmegs.

RAGOUT MUTTON OR LAMB.

Make a rich stuffing, and fill the leg. Put it into a pot, chop two or three onions, and sprinkle over it, with salt to taste. Add half a teaspoonful of cloves, one nutmeg, a teaspoonful of thyme or marjoram; also add a piece of butter rolled in flour sufficient to make a rich gravy. Make the rest of the stuffing into balls, and fry them. Garnish your dish with hard boiled eggs sliced, and slices of lemon.

VEAL COLLOPS.

Cut long, thin collops; beat them well, and lay them on

a thin bit of bacon of the same size, and spread forcemeat on that highly seasoned. Also add a little garlic and Cayenne. Roll them up tight, about the size of two fingers, but not more than two or three inches long. Put a skewer through to keep them steady. Dip them in egg and roll them in crumbs of cracker, and fry of a handsome brown. When done, pour a rich gravy over.

STEWED VEAL.

Cut your veal in suitable pieces for helping to, put it in the pot, and cover it with water; add two carrots cut in cubes, pepper and salt, with three or four slices of pork. Shake in flour to thicken it. Stew till tender.

BAKED LEG OF MUTTON.

Cut out the bone and stuff the place with a rich forcemeat, lard the top and sides with bacon, put it in a pan with a pint of water, some chopped onion and celery cut small, one gill of red wine, one of mushroom catsup, and a teaspoonful of curry-powder; bake and serve it with the gravy. Garnish with forcemeat balls, fried.

TO GRILL A CALF'S HEAD.

Boil and cut it in small pieces, take some of the water it was boiled in for gravy, put to it salt, Cayenne pepper, a grated nutmeg, with a spoonful of lemon pickle. Stew until well flavored, take the bones out of the cheek, cover it with bread crumbs, chopped parsley, pepper, and salt, set it in an oven to brown, thicken the gravy with the yolks of two eggs and a spoonful of butter rubbed into two of flour,

stew the head in it a few minutes, put it in the dish, and lay the grilled chop on it. Garnish with brain cakes and broiled sweetbreads.

PIGEONS À LA MODE.

Make some stuffing and put in the breast, cover them with water, and let them stew slowly. About ten minutes before dinner take them off the fire, put in a few forcemeat balls, one glass of port wine, a little butter and flour braided, and let them boil all together. They must be watched constantly, or they will burn.

BAKED CALF'S HEAD.

Boil a calf's head until done enough to pick out the bones; the pluck is to be boiled with it. Cut a few slices of the liver, and with the head fry it in butter till of a light brown. Then take a small milk-pan, put in some of the liquor the meat was boiled in, some of the butter it was fried in, nutmeg, cloves, pepper, salt, port wine; have the head, liver, and tongue just covered, and put in an oven moderately warm for two hours. Then, as the *cook* says, *dished* up with the tongue split, and the liver round the head. The yolks of four boiled eggs, the dish filled with gravy from the milk-pan (more in a sauce-tureen), and a few slices of lemon on the edge of the dish.

TO ROAST A TURKEY.

Pick, singe, and wash your turkey; truss and spit it, using but one skewer, which must fasten the wings and thighs to the spit. Do not pass a string around the breast. Stuff

the crop with a dressing made of four pounded groat biscuit, salt, pepper, just enough sweet marjoram to color it, a third of a nutmeg, one beaten egg, and milk to make it mix, but not too stiff. After putting it in the crop, sew it up and shape the breast with your hands. When you put the bird to the fire, salt it, and after it begins to dry a little, fill your baster with butter and drip it over all parts of it. Do this three or four times. Shake flour in your dripping-pan, when you put it to the fire, and add a pint of water. When the turkey is done, pour the gravy into a skillet, and boil it up, and if too thick, pour in a little *boiling* water to make it mix. A turkey that weighs ten pounds will take two and a half or three hours. A small one will take an hour and a quarter.

ARTIFICIAL GRAVY FOR THE ABOVE.

Boil the giblets till tender enough to eat. Save the water in which they were boiled, and strain it. Chop the giblets and braid the liver. Toast half of a groat biscuit, and pound it and add, with a little pepper and salt. Put enough of the water in which they were boiled to thin it, but do not water it too much. It is called thick gravy. If you wish it to be particularly nice, add a *little* clove and a tablespoonful or two of wine.

You must have both gravies, the thick and thin.

TO ROAST A GOOSE.

Pick, singe, and wash the goose. Stuff the body with mashed potato, chopped onion, salt, pepper, a little clove, a very little piece of butter, a little pounded cracker, and a beaten egg. Only a little onion as seasoning. Truss as

you do the turkey. It will baste itself, and of course needs no butter. Put flour and water in the dripping-pan to brown, for gravy. Make a giblet gravy, the same as for turkey. Boil the neck of both goose and turkey for the giblet gravy. It takes an hour to roast a common-sized goose.

TO ROAST CHICKENS.

Proceed as for turkey, with the exception of stuffing them; if you like, put some bread and butter in the body. Dredge and baste the same as turkey. Make giblet gravy and pan gravy. A large pair of fowls will take an hour; a very small pair, from half to three quarters of an hour.

TO ROAST DUCKS.

Pick, singe, and wash, and cut off part of the neck, as for turkey, goose, &c., and either make a dressing as for goose, or put a whole onion in the body and spit it. Flour and salt them. They will roast without butter. They take from twenty to forty minutes to cook.

TO COOK VENISON.

Wash your haunch clean, and lay it in a dry cloth; put it in a tin pan, then pour over it half a pint of red wine, and rub it with a little Cayenne and salt; add a tablespoonful of pounded mace, and one of nutmeg. It is best to do this over night. If a large haunch, it will take two hours to cook it; if a small one, one and a half, in a moderately heated oven. Lard it with salt pork if you please. Be sure not to let it get too *much* done. To avoid this, butter a piece of *white paper* and put round it before you put it in the oven.

GRAVY FOR VENISON.

Take the bone which you cut from the haunch, and chop it a little, a small piece of beef, and an onion stuck with cloves; boil all together about two hours, then strain into a saucepan, put in one spoonful of browned flour rolled with butter, three spoonfuls of claret wine, season with black pepper, and salt to your taste.

SWEET SAUCE FOR VENISON.

Two thirds of a teacup of sugar, two teacups of claret wine; put them on the fire, and when they become thick add two tablespoonfuls of currant jelly. Stir it well, but do not let it burn.

BOILED MUTTON.

In order to have your mutton rare, put it into boiling water, and allow nearly a quarter of an hour to one pound of meat. To keep the juices in salted meat, it should always be put into boiling water.

TO ROAST A PIG.

Wash, cut off the feet, and spit it. Then take some red pepper, salt, and sweet marjoram, rub the inside, and spread a little butter on some pieces of bread, dip them in water, put them in, and sew it up. Tie and skewer it well, and before it is put to the fire flour it well, and after a little time baste it with butter as you think fit, and salt it. When it is half done, it must be turned often. Two hours is long enough to allow for a good-sized pig, and one hour and a

half for a small one. The inwards and feet are to be boiled in a little water, chopped fine, and mixed with the same water in which they were boiled, with pepper, salt, sweet marjoram, and butter. Boil a little while, and add some of the natural gravy, together with the brains when the pig is cut up.

MACARONI.

Boil it in milk or milk and water till tender, then put it into a dish without the liquor, put some pieces of butter and grated cheese, and over that more butter and more cheese, till your dish is as full as you wish. Bake it in a Dutch oven one quarter of an hour. It is an improvement to add a little pulverized clove, salt and pepper, and a little beef-stock.

TO CURE HAMS.

Allow to four hams of middling size one ounce of saltpetre and one quart of molasses. First pound your saltpetre, and rub over the pork, and let it lay several hours. Then lay it in your tub and rub over sufficient salt to season it, say one or two handfuls; it should be rock-salt pounded. Then pour over your molasses, and let it lay until your brine begins to make. If it should not make sufficient, add some water. It should be basted and turned every day. Have ready a little mop made of a piece of cloth tied to a stick, to baste it with. After being baconed, drain it a little and sprinkle it over with rye-bran to prevent the insects taking it, after which smoke it.

CHICKEN PIE.

Pick, singe, and wash your chickens, disjoint them; and

put them into a pot to parboil. Make a rich puff-paste, and put on your pie-dish. When the chicken is sufficiently boiled, put a layer in the dish, on that a layer of oysters and slices of hard boiled eggs, pepper, a very little salt, as the oysters may season it enough. Shake over it some flour, several good-sized pieces of butter, then another layer of chicken, oysters, &c., until the dish is filled. After having rimmed your dish, cover it with a thick paste, leaving open a triangular piece for the steam to escape. Make a rich gravy with braided butter and flour, pepper and salt, and the liquor in which the chickens were boiled. Pour it in through the opening until you can see it; be careful not to get too much gravy in, as it will be apt to melt off the crust.

BEEFSTEAKS COOKED WITH FRENCH TURNIPS.

Take two or three pounds of beefsteak, and to that quantity two turnips if they are quite large, cut in slices five or six small onions, and put all in a pot over the fire. Cover well with water, and let it stew three or four hours until the meat is well cooked and tender. A spoonful of butter; if the steak is very fat a less quantity will do. Put all on together. Just before it is done, add a little flour and water, and pepper. Have water enough to make plenty of gravy.

BEEFSTEAK ROLLS.

Take a lean piece of beef entirely free from fat or bone, cut it into thin steaks about four inches by six, put on a little pepper and salt, and some flour. Then cut some bread into strips, spread these thick with butter, and into each piece stick three cloves; then roll up each piece of the

bread in a piece of the steak as tightly as possible, tie it with thread, roll them in some flour, and fry them a light brown in some butter. Then put them in a stewpan, shred a small onion fine, and add that. If the butter is not burned, add this also; if it is, melt some more with some browned flour, and season with salt, pepper, and Cayenne, to your taste. One glass of red wine, and one glass of catsup if you have it; it is not material however. Cover with boiling water, occasionally stirring and adding flour to thicken, and stew until a fork will easily penetrate them.

TO DRESS COLD TURKEY OR OTHER FOWL.

Cut them in suitable pieces, beat an egg, with a little grated nutmeg, pepper and salt, some parsley minced fine, and a few crumbs of bread; mix these well together, and cover the fowl with this batter, then broil or warm them in a Dutch oven. Thicken a little gravy with some flour, put a spoonful of catsup or other sauce, lay the meat in a dish, and pour the sauce around it. Garnish with sliced lemon.

TO FRY TRIPE.

Cut it in suitable pieces and dip it in a batter made of flour and eggs, with a little salt and chopped onion, and fry it a rich light brown. Serve with white onion sauce.

ANOTHER WAY.

Wipe each piece dry and flour it, and fry in butter, of a light brown. After taking it up, make a rich gravy to pour

into the dish over it. Shake flour into the butter, and brown it; then pour just enough boiling water in to make it mix, stirring all the time. Add a very little mustard and vinegar.

TO POT RABBIT.

Cut up two or three young, but full-grown ones; take the leg bones off at the thigh, and leave out the heads and bodies; pack them closely in a small pan, seasoning with pepper and mace, Cayenne, salt, and allspice, all in powder; add a good deal of butter, and bake the whole gently. The livers may be added.

TO RAGOUT VEAL.

Take a breast of veal, bone it nicely, flour it, and fry a nice brown, then keep it hot by the fire, and make the gravy thus: — Take the bones that come out of the veal, and any other small pieces that you do not want, and stew them in a pint of water, with some sweet herbs, onions, pepper, salt, and cloves; when done, strain it, and add the butter your veal was fried in, a little flour that has been browned, some catsup and port wine. Stew the meat in it till done. Put forcemeat balls around it.

STEWED PIGEONS.

Split them in the back, and wash them thoroughly. Season with salt and pepper. First put a layer of pigeons, then a slice or two of salt pork, a carrot cut in small cubes and some split hard crackers, then another layer of pigeons and the same as above, until all is in. Cover them with water,

and let them boil gently. A knuckle of veal is nice done in the same way.

A DOUB. — A FRENCH RECEIPT.

Take a good-sized round of beef, the flap to be skewered up, and place it on a clean board. Cut one pound of pork, as for larding, but save the skin. Take two teaspoonfuls of salt, one tablespoonful of black pepper, one good-sized onion chopped very fine, two cloves of garlic, two carrots cut in thin slices, put in when half done. One pinch of mace and twelve cloves. Amalgamate these ingredients, and roll each piece separately in it, and place it in the beef with a carver or other knife, half to be put in on one side, after which turn it and fill the other. Nicely clean your Dutch oven; place the skin of the pork, cut in three pieces, on the bottom of it, on which place your beef with a coffee-cup of cold water. If a large piece, stew it slowly five hours; if smaller, less time. When half done, turn it, and it will make its own gravy. It must not be hung over the fire, but stewed slowly on the coals in the corner.

POTTED PIGEONS.

For nine pigeons, take four pounded crackers, two teaspoonfuls of sweet marjoram, one teaspoonful of cloves, one of salt, and half a one of pepper, with a finely chopped onion, two beaten eggs, and some scraped pork, for the stuffing. After having soaked out all the blood, fill the bodies with the above dressing. Skewer them, and tie in the stuffing. Flour each one and fry it. Lay skewers across the pot, on which lay the pigeons, fry out two or three slices of pork, and lay over them, strew in a spoonful of marjoram, one of salt, nearly one of cloves, and some

pepper. Cover them with water, and let them boil slowly for two hours. A little before they are done, put in butter and flour braided together, to make a rich gravy, and add a gill of red wine. Or, if you prefer, make your gravy by browning butter and flour together, and pouring boiling water to make it mix. After frying your pigeons, pour this gravy over, and season it in the pot. Garnish with hard boiled eggs sliced, lemon, and forcemeat balls.

FORCEMEAT BALLS FOR THE ABOVE.

One pound of mutton or veal chopped fine, as much salt pork also chopped or scraped, one spoonful of salt, sweet marjoram, and pepper to taste, four pounded biscuit, two well-beaten eggs, and milk enough to wet it. Make them into balls, and fry them in butter.

BRAIN CAKES.

Boil and beat the brains fine, put to them three milk biscuit, pounded and sifted, three eggs, a little salt and sage. Beat all together. Make them into balls, flatten and flour them, and fry them in butter. To be served with calf's head and pluck.

TO FRICASSEE CHICKEN.

Cut up the chickens, and lay them in your stewpan. Add an onion shred fine, a piece of butter, say about a quarter of a pound, Cayenne, salt and pepper, some nutmeg. Dredge in flour enough to make a gravy, a large spoonful of vinegar. Cover the meat with water. They require to be done slowly. When taken out of the pan, put the yolks of three

eggs, well beaten, into the gravy, and garnish the dish with sliced egg and sippets of bread.

TO ROAST A LOIN OF VEAL.

Wash and spit it without removing the kidney. Salt it, and put a pint of water in the dripping-pan; shake in considerable flour. If a large loin, and you dine at one, put it to the fire at ten. Fill your baster with butter, flour your meat, then drip your butter over it. Do this three or four times, basting it the last time with butter. When you lay it in the dish, let the kidney side be uppermost.

TO ROAST A LEG OF LAMB.

Wash nicely, and spit it, sprinkle a little chopped chives or young onion over it, then proceed as for veal.

TO COOK CALF'S HEAD IN A PLAIN WAY.

Boil the head, lights, heart, and tongue two hours; liver, one hour and a half; boil the brains in a bag with the soft part of half a baker's loaf, and some sage; when done, braid the bread and brains fine, chop some of the pluck, and add to it; also, if you like, some hard boiled eggs, chopped fine. Scald it up, and when just ready to take it from the fire, add a good piece of butter. It will turn to oil, if put in sooner. Boiled parsnips, carrots, and mashed turnip should be served with it.

CURRIED CHICKEN.

Pick, singe, wash, and parboil a pair of chickens, after having been disjointed. When sufficiently done, fry three

good-sized onions, but do not scorch them; if it be made of pork, use six or seven slices; if of butter, one pound to a pair. Flour each piece of chicken, and fry it a handsome brown in either pork or butter. Put them together in five pints of water; add curry to taste (some persons like two spoonfuls, and others two thirds of a cupful) and a heaping great-spoonful of flour. Let it stew till tender; put in the butter the chickens were fried in, and add half an ounce more. Boil it well. If not thick enough to make a rich gravy, add more flour. Many persons like the juice of a lemon squeezed in. Cook half an hour after being put together.

LAMB'S KIDNEYS AU VIN. — A FRENCH RECEIPT.

Cut your kidneys lengthwise, but not through; put four or five on a skewer, lay them on a gridiron over clear coals, pouring the red gravy into a bowl each time they are turned; five minutes on the gridiron will do. Take them up, cut them in pieces, put them into a stewpan with the gravy you have saved; a large lump of butter, with salt, pepper, and a little flour, just enough to make a rich gravy; one glass of Madeira (Champagne is better). Stew the whole for a few minutes, and serve very hot.

VEAL POT PIE.

Put a paste round the pot, leaving a space on the bottom; then lay in your meat, the bone pieces at the bottom, then three or four slices of pork, with pepper and salt, more meat, and one or two slices more of pork. Shake your dredging-box over two or three times. Cover it well with water, and boil four or five hours.

BEEFSTEAK AND OYSTER PIE.

To three pounds of beefsteak put one gill of water, one gill of catsup, five eggs boiled hard and cut in pieces. One quart of oysters should be added, with salt, pepper, and nutmeg to taste.

STUFFED MACARONI. — AN ITALIAN RECEIPT.

Boil a chicken till the meat separates from the bones, pound the meat, and add one egg whole and the yolks of two others, a little cinnamon, pepper, salt, and a handful of Parmesan cheese *finely* grated. After the ingredients are well mixed, stuff the macaroni, and put it to boil in the broth or water in which the chicken was boiled.

FRICANDEAU VEAL.

Cut thick slices of veal from the fillet. Lard it with pork, put it in a pan or kettle with water enough to cover it, one carrot cut in slices, one very small onion; season it with pounded mace, one large spoonful of soy; let it boil half an hour, then let it simmer gently one hour. Season with salt, pepper, and Cayenne, and remember to rub the pork in salt, pepper, and Cayenne before larding. When done, dish it up.

TO FRY SOUSED PIG'S FEET.

Wipe them dry with a cloth, roll them separately in flour, and fry them a handsome brown in either butter or pork. Make a gravy for the dish in the following manner. Shake flour from a dredging-box into your butter or fat, and nicely brown it, then pour boiling water in to make

it mix. Add salt, vinegar, and mustard to taste. Pour the gravy over the feet in the dish.

SALEM HARBOR DISH.

Cut the fat from your beef, and fry it out; slice four onions, and fry them also. After taking up the onions, fry the meat in the same fat about twenty minutes. Add salt, pepper, and flour. Cover it with just enough water to make a rich gravy when done, allowing for the boiling away of the water. Add crackers or not, as you please; it is nicer with. It requires three hours' cooking.

TO STEW CHICKENS WITH MUSHROOMS.

Cut up your chicken as for pie, parboil it till nearly done enough to eat. Pick and wash one pint of mushrooms, put in butter and flour braided together, pepper, and salt. Boil it up, and, if not thick enough, make a little thickening with flour and water and put in.

TO ROAST A LEG OF PORK.

Scrape the skin and wash it very clean, score it round the leg with a very sharp knife; baste it with salt and water; put it then to the fire. Put flour and water in the dripping-pan, as for other roast meat. It will take from two to three hours, according to its size. Be sure to cook it enough, as rare pork is very unhealthy. Cut off the foot before dressing the leg, and boil it tender, when you should chop it fine, and save the water in which it was boiled and put to it; add salt, pepper, and a little clove. Toast a cracker, and pound it, and add that also. Boil it up, but

be careful that it does not burn. When you put it into your gravy tureen, put a little butter in and stir till it dissolves.

BEEF STEWED WITH TOMATO.

Cut four pounds of tender beef in pieces the width of three fingers; put it into a pot with eight or ten middling sized tomatoes. Let it stew very gently. Add salt, pepper, clove, Cayenne; if you like the relish, a little chopped onion, two thirds of a gill of tomato catsup; a piece of butter rolled in flour. Pour boiling water to it, if the gravy should be too thick.

FRENCH BOLOGNA SAUSAGES.

Chop fine four pounds of lean beef, into which put one pound of chopped suet, the same quantity of lean chopped ham; season with allspice, bay salt, pepper, and saltpetre, and a little garlic, with a pinch or two of bay leaves pounded. Mix the whole well together, and tie up in skins the size of the wrist. Dry in the same manner as tongues or smoked beef, and eat without boiling.

TO STEW A RUMP OF BEEF.

Having more than half boiled it, take it up and peel off the skin; take salt, pepper, pulverized mace, grated nutmeg, a handful of parsley, sweet marjoram, all nicely mixed, and stuff them in holes in the beef; the rest spread over it with the yolks of two eggs; save the gravy that runs out; put to it a pint of claret and lay the meat in a deep pan, pour the liquor in, cover close, and bake it two hours; put it in the dish, pour the liquor over, and send it to table.

TO STUFF A LEG OF CORNED PORK.

Take out the bone, and also take off the rind; cut off some of the outside fat and meat with the bone. Chop the meat and fat, season with pepper, salt, and sage. Fill the cavity with this dressing, and bind over the rind, or skewer it on. Steam it four or five hours. Nice to eat cold.

A NICE WAY TO COOK A STEAK.

Take slices of beef or mutton, on which sprinkle pepper, salt, Cayenne, and mustard, then broil them on a gridiron. Have some mushroom catsup boiling, and, after having buttered your steak and placed it on a dish, pour the catsup over.

TO BAKE A PIG'S HEAD.

Scrape and wash the head, and dig out the eyes, and trim the snout; score it, lay it in the baking-pan, and use salt and water to season it. If you like sage, sprinkle a little pulverized over it. It takes three hours to cook. Make a pan gravy.

A MUTTON HASH.

Cut mutton in little bits, as thin as you can, and strew a little flour over each piece; have ready a gravy wherein sweet marjoram, a little chopped and fried onion, pepper, and salt have been boiled; strain it, put in the meat with a little piece of butter rolled in flour, a few capers chopped fine; shake or stir all together for a minute or two. Have ready some sippets of bread in the dish, wet a little, and then pour in the hash. Some like a little red wine or walnut pickle.

TO STEW BEEFSTEAK.

TAKE rump steaks, pepper and salt them, and lay them in a stewpan; put in half a pint of water, a blade or two of mace, an anchovy, a piece of butter rolled in flour, a glass of white wine, and an onion; cover close, and let them stew softly till tender; then take out the steaks, flour them and fry them in fresh butter, and pour away all the fat; strain the sauce they were stewed in, and pour into the pan; toss it all up together, till the sauce is hot and thick. Half a pint or more of oysters is a great improvement. Lay the steaks in your dish, and pour the sauce over them. Garnish with forcemeat balls, hard eggs, or brain cakes.

TO STEW A TURKEY OR FOWL WITH MUSHROOMS.

LET your vessel be very thoroughly cleaned, lay four skewers at the bottom of the pot, and a turkey or fowl on them. Put in one quart of gravy. Take one pint of button mushrooms after they are skinned and cleaned, and put them into the pot. Let all stew gently, till there is just enough for sauce, then add a piece of butter rolled in flour, two spoonfuls of red wine, two of catsup, and just as much pepper and salt as will season it. Lay the fowl or turkey in the dish, pour the sauce over, and send it to table. If the bird is done before the sauce, take it up till the sauce is boiled enough, then put in the bird and let it boil a minute or two, and send to table.

VEAL CUTLETS.

TAKE your cutlets from a fillet, trim them the size of a crown piece, take crumbs grated fine, parsley, thyme

chopped fine, nutmeg, pepper, and salt. Mix them together, then take some yolks of eggs, beat them in a plate, dip the cutlets therein, and fry them till light brown.

TO ROAST TRIPE.

Make a nice stuffing, as you would for turkey or a force-meat, roll it up in a large piece of tripe, and roast it as you would any piece of meat; dredge and baste it the same. Make a gravy for it, and add thereto some mustard, vinegar, and salt.

TO DRESS A LAMB'S HEAD.

Boil the head and pluck tender, but do not let the liver be done too much. Take up the head, hack it cross and cross, grate a very little nutmeg over it, and lay it in a dish before a good fire; then shake from a dredging-box some sifted cracker, some pulverized sweet herbs, a little lemon-peel chopped fine, a very little pepper and salt, and baste it with butter; then shake over flour, and just before it is done repeat the above, and baste and dredge it. Take half of the liver, the lights, the heart, and the tongue, chop them very fine, with six or eight spoonfuls of broth or water; first shake some flour over the meat, and stir it together, then put in the gravy or water, a piece of butter rolled in a little flour, a little pepper and salt, and what runs into the dish from the head. Simmer all together a few minutes, and add half a spoonful of vinegar; or if you prefer it without, leave out the vinegar. Pour it in a dish, lay the head in the middle of the mince, have ready the other half of the liver cut thin, with slices of bacon broiled, and lay round the head. Garnish the dish with lemon, and send it to table.

MUTTON, VENISON FASHION.

TAKE a neck of good four or five year old South-down wether mutton, cut long in the bones; let it hang (in temperate weather) at least a week; two days before you dress it, take allspice and black pepper ground fine, a quarter of an ounce each, rub them together, and rub your mutton well with the mixture twice a day; when you dress it, wash off the spice with warm water, and roast it in paste, as a haunch of venison.

TO CLARIFY SUET TO FRY WITH.

CUT beef suet into thin slices, pick out all the veins and skins, and set it over a very slow fire, or in an oven, till it is melted. You must not hurry it; if not done very slowly, it will burn, or rather acquire a burnt taste, which you cannot get rid of; then strain it through a hair sieve into a clean brown pan. When quite cold, tie a paper over it, and keep it for use. Hog's lard is prepared in the same way.

BEEF BALLS.

MINCE very finely some cold roast beef or beefsteak, add some finely chopped parsley and onion, pounded cracker, pepper, salt, nutmeg, and lemon-peel; mix all together, and moisten it with an egg and some milk. Flour and fry them in boiling fresh dripping.

TO FRY LAMB.

FIRST fry six or seven rashers of salt pork, then flour your steaks, salt, and fry them in the pork and their own

fat, of a handsome brown. When the meat is taken up, pour off a little fat, and shake flour into the rest; while over the fire, and after it is brown, pour boiling water by degrees, till of the thickness you wish your gravy to be. Give it two or three turns at boiling, then strain it into your gravy tureen through a gravy sieve.

ANOTHER WAY.

Cut your steaks of proper size from the fillet, trim them neatly; beat up a couple of eggs, dip each steak into it, and roll them in pounded cracker with a very little pounded onion in it, just to relish them, but no more. Then fry them a handsome light brown.

TO BROIL LIVER.

Wash it in several cold waters to take out the blood; warm water binds it in. Then have the gridiron nicely scraped and cleaned that it may not stick, and after the bars are thoroughly heated, put the liver on, and cook rather slowly, as it is disagreeable if under-done or rare. When taken into the dish, put salt, pepper, and butter upon it, with a shake of flour.

SCARLET BEEF.

Take a piece of the brisket, and cure it in the following manner. To six pounds of common salt, add four ounces of saltpetre, half a pound of moist sugar, some bruised bay leaves, sweet marjoram, a dozen cloves, and a few blades of mace; with this mixture rub the beef for a few minutes every day, for four or five days. After which

turn it over in the brine once a day, for five days; all together making ten days for curing the meat. Wash the beef in cold water, put it on to boil with three carrots, two onions, with two cloves stuck in each. Pour in cold water enough to cover the meat. Let it boil gently for four or five hours. Garnish with turnips and carrots cut in forms.

TO FRY SALT PORK.

Cut salt pork in thin slices, take off the rind, dip each slice in beaten egg, and roll each in pounded cracker. Fry them light brown. A nice relish for breakfast.

DUCKS À LA MODE.

Take two fine ducks, cut them into quarters, fry them in butter a little brown, then pour out all the fat and throw a little flour over them, add half a pint of good gravy, a quarter of a pint of red wine, two shalots, an anchovy, and a bundle of sweet herbs; cover them close, and let them stew a quarter of an hour; take out the herbs, skim off the fat, and let your sauce be as thick as cream; send it to table, and garnish it with lemon.

A FRENCH WAY OF DRESSING PIGEONS.

Put a paste on the dish. Make a rich forcemeat, roll it out, and lay it on the bottom of the dish; put a layer of very thin bacon, squab pigeons, sliced sweetbread, mushrooms, some hard boiled eggs cut in slices; make another forcemeat, and lay over like a pie; bake it; put it into a dish, and pour gravy round it.

SCOTCH COLLOPS.

Take a piece of fillet of veal, cut it in pieces as big as a crown piece, but very thin; shake a little flour over it, then put a little butter in a frying-pan and melt it; put in the collops and fry them quick till they are brown, then lay them in a dish. Have ready a good ragout made thus. Take a little butter in a stewpan and melt it, then add a tablespoonful of flour, stir it about till it is smooth; then put in a pint of good brown gravy; season it with pepper and salt, pour in a small glass of white wine, some veal sweetbreads, forcemeat balls, truffles and morels if you have them, ox-palates, and mushrooms; stew them gently for half an hour; add the juice of half a lemon to it, and put it over the collops. Some persons like them put directly into the ragout, and stewed.

MUTTON CHOPS, A LA PARISIENNE.

Make a nice forcemeat of veal, beef-suet, spice, sweet herbs, and pounded crackers, with a slice of onion pounded or very finely chopped, and mixed with egg and milk. Roll forcemeat round each cutlet within two inches of the end of the bone, which must be scraped clean. Roll each cutlet in a buttered paper, after having dipped it into melted butter, and then in finely pounded cracker. Close each end of the paper in which you have put the cutlet, leaving out about an inch of the bone (by which you help to it at table). Broil it for half an hour, then take off the paper, laying them round the dish, bone outward. If they are not brown enough, place them on the gridiron for a few minutes without the paper, watching carefully that they do not burn.

TO STUFF A LEG OF MUTTON. — A FRENCH RECEIPT.

Make a forcemeat of beef-suet, the yolks of hard eggs, three anchovies, a thick slice of onion, some pepper and salt, a little sweet marjoram, one dozen of oysters, and a very little grated nutmeg; mix these together with two raw eggs and a little milk. Stuff your mutton under the skin in the thickest parts, and roast it. For gravy, use some of the oyster liquor, some claret, one anchovy or some anchovy sauce, a little nutmeg, a small onion, and a few oysters. Stew these all together, and take out the onion. Send to table in a gravy-tureen. For roasting, weigh your meat, and allow twenty minutes for every pound of meat.

A SECOND WAY TO ROAST A LEG OF MUTTON.

Stuff the leg with beef-suet, salt, pepper, nutmeg, and the yolks of two eggs; stick it all over with cloves, and roast it. When about half done, cut off some of the fleshy end in little bits, put these into a stewpan with one pint of oysters, liquor and all, a little salt and mace, and half a pint of hot water; stew them till half the liquor is wasted, then put in a good-sized piece of butter rolled in flour, and shake all well together. Take the mutton up before it is too much done.

TO ROAST MUTTON, VENISON FASHION.

Take a hind quarter of fat mutton, and cut the leg like a haunch; lay it in a pan with the back part of it down, pour a bottle of red wine over it, and let it remain twenty-four hours; then spit and baste it with the same liquor and butter all the time it is roasting. At a good quick fire, an

hour and a half will do it. Put pan gravy in one small tureen, and sweet sauce or rather currant-jelly sauce in another.

SOUTHERN MODE OF ROASTING A LEG OF PORK.

Make a stuffing of pounded cracker, with half a pint of thick cream, two eggs, a little salt, sweet marjoram, and summer savory; scald this together about ten minutes. Make deep incisions in the thick part of the leg, and under the skin, and put this dressing in. Spit and put it to the fire, and let it roast slowly for the first hour. Baste it often with the drippings, until done. Then pour off some of the fat from the gravy, add the browning of the pan, and boil it well a few minutes. Serve with apple sauce or currant jelly.

TO BOIL RICE FOR CURRY. — CHINESE METHOD.

Nicely pick your rice, and wash it in fifteen waters, or until the flour is all washed away. Keep a small bean-pot expressly to boil it in. After washing as above, put it in this pot, and cover the rice two or three inches over with water, which you must salt, and taste to see that you have it just right. Have on the fire an iron pot with boiling water in it; set the earthen pot into this, but do not cover it, but cover the iron one. In this way it cooks perfectly dry, and each kernel falls apart. It must be stirred lightly with a fork or skewer, but never with a spoon. To eat with curry, it never should be boiled in any other way. If you dine at one, put it on at eleven o'clock.

SAVORY OMELET.

Break nine fresh eggs into a basin, add to them half a pint of thick cream, a little pepper and salt, and some grated nutmeg. Then put in some chopped mushroom, parsley, chives very fine, a very little bit of ham chopped fine. These should be fried in a little butter for two or three minutes, but not longer, as they will burn. Frying is only to abstract the rawness of the vegetables. Beat them, with the eggs and cream, together, but not too much. Butter an omelet-pan, put it on a slow fire, and pour in the omelet, and keep stirring with a wooden spoon. It will be spoiled, if done too much. When it is set, it is done. When it begins to set, collect it on one side of the pan, let it remain so one minute, when it will form one body, to be dished up whole, by turning it on a dish.

TIME REQUIRED FOR COOKING MEATS.

A large leg of ham, of twenty pounds, will require four hours and a half to boil ; a tongue just out of pickle, from two and a half to three hours.

To roast a leg of pork, you must allow twenty minutes to the pound, and twenty minutes over. Wild fowl do not require so much time as tame. Grouse, a quarter of an hour ; quails, ten minutes ; partridges, from twenty to twenty-five minutes. Beef requires from an hour and a half to two hours.

PICKLES.

ACHSJAR PICKLES. — EAST INDIA RECEIPT.

MAKE a brine of three spoonfuls of salt to one of cold water, or rather in that proportion, and keep in a large stone jar; throw whatever you intend to pickle into this brine, for three days. When taken out of the salt and water, immerse them in scalding water for a moment, then dry them by wiping with a cloth. Before you put them in a jar, wash them with vinegar. Use for your pickles small cucumbers, small white onions, young corn so tender as to be able to cut through the cob, very young beans, artichokes, radish-pods, watermelon-rind, muskmelon-rind pared and cut in pieces, mangoes quartered, apples whole or quartered, pears, peaches, plums, cauliflower, winter and summer squash, small white cabbages quartered and tied up together with a thread to prevent their falling apart, young carrots, and any other vegetable or fruit you have. After having lain in salt and water three days, they must be laid on a board, in the brightest sunshine you can find, to bleach for a day or two, taking them in at night. Turn them occasionally. They will look dried up and good for nothing, but after being put into the vinegar will swell up and be a bright *yellow*, which it is intended they should be.

Prepare your vinegar in the following manner, and it will keep for years, and you may continually add pickles to it from year to year, after salting and drying as above. To one gallon of vinegar add one pint of mustard-seed, one pound of French garlic, one pound of green ginger, one teacup of flour of mustard, one ounce of mace, one ounce of cloves, one large nutmeg, one large teacup of

black pepper, one teacup of allspice, three ounces of sifted turmeric, all put in little bags, with the exception of that which is powdered. The garlic and ginger must be laid in salt for three days, and then put into salt well damped with water; after three days, wash them in vinegar, and put into your jars. When your pickles are bleached, put them into this preparation. They are not fit for use under six months, and are still better at the expiration of a year.

TO PICKLE LEMONS.

Put them in strong salt and water, strong enough to bear an egg; change this once a week, until the salt has struck through them, when they are fit to use.

ANOTHER WAY.

Wipe six large lemons, put on them a pound of salt, six large cloves of garlic, two ounces of horseradish sliced thin, half an ounce each of cloves, mace, nutmeg, and Cayenne, two ounces of flour of mustard. To these put two quarts of vinegar; boil a quarter of an hour. Set the jar by, and stir it daily, for six weeks. It must be kept closed.

TO PICKLE WALNUTS.

Gather the nuts when a needle will run through them, say about June or July. Soak them in strong salt and water nine days, changing the water every three days. Scald them in fair water, and as they rise to the top, and are sufficiently scalded, rub them with a woollen cloth. Put to one hundred nuts one third of an ounce of nutmeg, half an ounce of cloves, a quarter of an ounce of allspice, and

half an ounce of mace, with garlic, horseradish, and ginger. Cover them with boiling vinegar, or put your spice in bags and scald it in the vinegar. Butternuts are done in the same way.

TO PICKLE MUSHROOMS.

TAKE a tin pan, set it on the stove, and cover it entirely with mushrooms; strew on a little salt and pepper, let them stew until the juice is extracted, then take them off; let them stand a few minutes and the juice will go back again, nearly all of it. Just cover them with vinegar, and scald them. It is said they will keep seven years.

TO PICKLE MANGOES.

PUT your mangoes in salt and water strong enough to bear an egg, and let them remain until soft enough to scoop out the insides. Then let them drain, after which fill them with mustard-seed, an onion stuck with cloves, horseradish cut round, mace, cloves, allspice, whole pepper. Sew or bind them up with tape, and scald them every other day till they are green. Spice your vinegar.

TO PICKLE CUCUMBERS.

WIPE and put them in salt and water, strong enough to bear an egg, in which let them remain six or seven days; then scald in vinegar to green them, after which put them in cold spiced vinegar. Beans are done the same.

TO PICKLE PEACHES.

TAKE full-grown, but not ripe peaches; wipe off the down,

slit, and give them a scald. When cold, put them into a pickle made of good vinegar, a little garlic, mace, cloves, allspice, horseradish, and a little whole pepper, boiled up together.

SUPERIOR METHOD FOR CUCUMBERS.

Put them into salt and water for three days, then scald weak vinegar and turn to them, and let them remain three more days, when you must scald your new vinegar, with a few onions, ginger-root, and horseradish, and set them in a cool place for use.

SWEET PICKLES. — PHILADELPHIA RECEIPT.

Cover one peck of clingstone peaches with salt and water; let them remain in all night; in the morning take them out, and to one gallon of vinegar add four pounds of brown sugar, and whatever kind and quantity of spice you like. Boil it and pour over the peaches hot. Do the same four days in succession. The Heath peach is best.

SWEET PICKLED PLUMS.

Take one peck of damsons or prune plums, and stone them; put into a kettle three half-pints of vinegar, seven pounds of brown sugar, boil and skim it well, then put in the fruit, with a tablespoonful of cloves and mace powdered; boil it two hours; then take out the fruit, and let it boil some time longer. Remove it from the fire, and when cold mix all together. Some think a tablespoonful of ground cinnamon improves it.

TO PICKLE CHERRIES.

One quart of vinegar, one pound of brown sugar, two spoonfuls of broken ginger, and one of cloves, to four quarts of cherries. Scald all together, and pour on the fruit.

TO PICKLE CABBAGE.

Lay slices of red cabbage into a jar, and strew salt over each layer. Put two tablespoonfuls each of whole black pepper, allspice, cloves, and cinnamon in a bag, and scald them in two quarts of vinegar, which pour over the cabbage and cover it tight. It will be fit for use in two days.

TO PICKLE BARBERRIES.

Put your barberries into salt and water for three days, change the water, and let them remain three more days. Then put one pound of coarse sugar to one quart of vinegar. Boil the pickle carefully, taking off the scum, till it assumes a fine color; let it remain till cold, and then strain it through a coarse cloth. Let it settle, then pour it clear into the glasses, and tie it down with bladder. To every pound of sugar thus used, half a pound of fine salt must be added.

TO PICKLE RADISH-PODS.

Put the pods, which must be gathered when very young, into salt and water all night. Boil the salt and water they were laid in, pour it upon the pods, and cover the jar close to keep in the steam. When it is nearly cold, pour it on again, and keep doing so till the pods are green. Then put them into a sieve to drain, and make a pickle for them, of

white vinegar, with a little mace, ginger, black pepper, and horseradish. Pour it boiling hot upon the pods, and when it is almost cold, make the vinegar twice as hot as before, and pour it upon them. Tie them down with bladder, and put them by for use.

LEMON PICKLE TO EAT WITH MEAT.

Cut twelve lemons into six pieces each, put on them two pounds of salt, eight or nine cloves of garlic, with mace, nutmeg, Cayenne, and allspice, half an ounce each, and a quarter of a pound of flour of mustard; to these ingredients add one gallon of good vinegar. Boil the whole for half an hour, then put it in a jar, and set it by for eight weeks, stirring it every day; after which pour it into small bottles and close them well.

VEGETABLES.

TO COOK POTATOES, MEALY.

Pare the potatoes and put them into water soon after breakfast; a less time will do, but they are much better pared so long beforehand. Put them into cold water, with some salt, and let them boil half an hour. Then drain the water from them, put in more cold water well salted, and let them boil till a fork runs through them. Again drain off all the water and sprinkle dry salt on the potatoes, and leave the cover off, but keep them in a hot place. In this way, giving them a shake up occasionally, they will be very nice and mealy.

When potatoes get old and watery, take two in a piece of cloth and wring out the water, form them into shape, and lay them in your dish.

POTATOE BALLS.

Boil and mash a quantity of potatoes, add some salt and butter, and an egg beaten up. Mix and form into balls the size of a potatoe, dip each one into beaten egg, and roll in pounded cracker, and fry in butter, of a handsome brown. To be served always with stewed haddock.

TO FRY POTATOES.

Pare, wash, and slice potatoes, and let them lay in cold water for a time, and fry crisp in boiling lard, after having been nicely salted. Some persons make ribbons of them and fry.

POTATOES À LA MAÎTRE D'HÔTEL.

Cut up cold potatoes, and add salt, pepper, butter, and a little finely chopped parsley. Shake over a little flour.

POTATOES WITH CREAM.

Boil some new potatoes, cut them in slices, put them into a stewpan with a pint or less of cream, four ounces of fresh butter, a very little nutmeg, salt, and pepper, and, if you like, a slice or two of lemon. Set them to boil, stir them well together, and dish them up with sippets of bread.

TO COOK GREEN PEAS.

Pick over your peas after shelling, and when the water

boils, salt it and put in the peas. When they first come, cook them twenty minutes, and as they grow old, lengthen the time. When getting old, add a little piece of saleratus and they will cook more tender.

TO COOK STRING-BEANS.

Draw off the strings, cut them in small pieces, and put them in water till you are ready to cook them. Have the water boiling, salt it, and add a very little piece of saleratus, that the beans may look green and cook tender. Put them in and boil them two hours, hard boiling. A little less time when they first come.

TO COOK BEETS.

Cut off the tops, leaving half a finger in length, wash them clean, but do not trim off any fibres whatever, as they will bleed all their color away. Boil one hour; when old, rather more.

TO BOIL CARROTS.

Scrape and wash them clean, boil three quarters of an hour.

TO BOIL CABBAGE.

Pick and look over your cabbage well, put it in water till time to cook. Then boil it one and a half hours.

TO COOK SHELL-BEANS.

Shell and pick over your beans, and boil them three quarters of an hour.

TO COOK CORN.

Husk and silk it, and boil it from half an hour to an hour.

TO PLAIN BOIL ONIONS.

Take off one skin, and boil them half or three quarters of an hour. When taken up, put off another skin, and lay pieces of butter over the onions.

ONION SAUCE TO EAT WITH MUTTON OR GOOSE.

Boil tender, and cut up the onion, salt and pepper it, and add a piece of butter. Dust in a very little flour.

TO COOK ONIONS IN THE BRAZILIAN STYLE.

Peel the onions and force out the cores, after having parboiled them a little; fill the opening with minced meat; beat up an egg, and glaze the opening on each side where the meat was put in, that it may not drop out. Then fry the onions whole, in butter. A very nice way of dressing them.

TO COOK SALSIFY.

Boil until tender enough to eat, cut it in pieces the length of an oyster. Have ready a beaten egg, and some finely pounded cracker, with salt and a very little nutmeg in it. Dip each piece in the egg, and roll it in the crumbs, and fry it in butter, a handsome brown. Tastes much like fried oysters. Parsnips are equally nice cooked in the same way.

TOMATO SAUCE.

Scald and peel your tomatoes. To nine or ten take a piece of butter the size of an egg, add pepper and salt, and a very little sugar, but no water. Cook it an hour, but stir it often, else it will burn.

SCALLOPED TOMATOES.

Skin and place the tomatoes in such a dish as you wish to send them to table in. On each lay a piece of butter the size of a walnut, sprinkle over pepper, salt, a little nutmeg, and a very little sugar. Shake pounded cracker over and between the tomatoes, and lay pieces of butter on top, as you do for scalloped oysters.

A SPANISH METHOD OF DRESSING TOMATOES AT TABLE.

Scald and cool the tomatoes, slice them, sprinkle over pepper, salt, and Cayenne, and cover them with the best of Madeira wine.

ANOTHER WAY.

Scald and slice them, sprinkle over salt, pepper, and mustard. Cover with vinegar.

SUCCOTASH.

Cut corn from the cob, and mix with shell-beans. Put salt and butter in them, and send very hot to table.

TO COOK MUSHROOMS.

Skin and wash them. Put them into a stewpan with a

piece of butter the size of an egg, some pepper and salt, and a little flour.

STEWED MUSHROOMS.

Skin and wash them clean; put them in a stewpan with a piece of butter the size of an egg, salt and pepper, but no water; for as soon as the butter melts, it draws the juice from the mushrooms, which makes sufficient gravy by shaking in a little flour. If you like, add some Cayenne.

TO COOK ARTICHOKES.

Trim artichokes and boil them, putting salt in the water, for about three quarters of an hour. Serve with butter sauce made thus: — Put four ounces of fresh butter into a stewpan with some grated nutmeg and pepper; to these add four ounces of sifted flour; after having boiled it twenty minutes, add one pound and a half of butter. If it turns oily, add a spoonful of cold water and turn it back. Squeeze in the juice of half a lemon.

TO COOK CAULIFLOWER.

Trim the cauliflower, and keep it in cold water till time to cook it. Boil one hour and a quarter.

ANOTHER WAY.

Put into a stewpan four ounces of grated cheese, two ounces of butter, the yolks of three eggs, nutmeg, pepper and salt, some lemon-juice; stir this preparation over a slow fire until well mixed, without boiling, then pour it over the cauliflower. Grate some cheese over the butter.

TO FRY ONIONS.

Slice them, and fry them in butter or pork fat, seasoned with salt.

TO COOK ASPARAGUS.

Trim and wash it, and when it first comes boil it half an hour, and longer as it grows older. When done, drain it. Have ready some slices of toasted bread dipped into the water in which the asparagus was boiled. Lay the bread in your dish, and the asparagus on it. Melt some butter in a tin cup, and pour over all parts of the asparagus.

TO COOK TURNIPS.

Young turnips need no peeling, but older ones must be peeled. Boil them one hour, mash them fine, add a piece of butter, with salt and pepper. Mix well, smooth over with a knife, and mark it with diamonds. Shake pepper over before it goes to table. It is called buttered turnip.

CORN OYSTERS.

One quart of corn rasped with a coarse grater, two teacupfuls of new milk, one teacupful of flour; mix together and add two eggs well beaten. Season the batter with salt and pepper. Drop into boiling lard, or cook them on a griddle. The corn should be such as is most suitable for boiling.

SPINACH.

Pick and wash, and cook an hour with salt in the water. When it first comes, half an hour is enough. Boil some

eggs hard, and cut in quarters, and lay about the top. Have drawn butter to eat with it.

TO COOK PURPLE EGG-PLANT.

Slice it thin, cut off the skin and lay it in salt and water an hour before dinner, to take the pungent taste from it. Then have ready a beaten egg, and finely pounded cracker. Dip each slice in egg, and then in bread-crumbs, and fry it in butter or pork fat.

TO COOK CABBAGE-SPROUTS.

Pick and soak them in cold water till time to cook, and boil one hour, salting while boiling.

EGGS.

TO BOIL EGGS.

To boil eggs soft, allow three minutes from the time they are put in. To boil them hard, allow ten minutes.

PLOVERS' EGGS.

This is a nice and fashionable dish. Boil ten minutes, and serve, either hot or cold, on a napkin.

POACHED EGGS.

Beat up eight or nine eggs, put a gill of milk with them,

some salt, and a piece of butter the size of an egg. Set it to cook, and scrape from the bottom and sides of the sauce-pan continually, as it thickens as soon as it begins to cook. Be careful to have it soft.

TO FRY EGGS.

Have your fat or butter boiling hot. Break an egg into a cup, and slip it softly into the pan; salt, and as soon as the white is set it is done. Have an egg-slice ready to take them up with.

TO COOK EGGS CAROLINA FASHION.

Put a couple of tablespoonfuls of water into a soup-plate, and break as many eggs as you like into it. On each sprinkle a little salt, and put a piece of butter the size of a nutmeg, also a little pepper. Put the plate on hot ashes or embers, and let it stand till the white has set.

MISCELLANEOUS RECEIPTS.

TO WASH BRITANNIA.

WET a flannel cloth, and rub a quantity of soap upon it, which rub well over the Britannia; take some quite hot water and rub that off. Wipe it dry. Take another dry cloth with flour shaken upon it, and rub hard, which will polish it very nicely.

TO CLEAN SOAPSTONE.

SCRUB with sand and water alone, till the burnt spots are removed.

TO WASH BOTTLES BELONGING TO A CASTOR.

PUT them half full of rice, and fill up with warm water, leaving room to shake them well. This method cleans out pepper better than any other.

GLUE THAT CAN BE USED WITHOUT HEAT.

To any quantity of glue, use whiskey instead of water. Put both together in a bottle, cork it tight, and set it away for three or four days, when it will be fit for use without the application of heat. It will keep for years, and is at all times fit for use except in very cold weather, when it should be set in warm water before using. To obviate the difficulty of the glue drying in the mouth of the vessel, it is best to use a box, with a cover fitting tight over the outside to prevent its evaporating.

TO PERFUME SICK-ROOMS.

A FEW drops of oil of sandal-wood dropped on a hot shovel will diffuse a most agreeable perfume.

A SIMPLE REMEDY FOR BURNS.

IT consists of equal parts of linseed oil and lime-water mixed together. It must be well shaken before using, and poured over an even piece of cotton, and applied immediately to the burn. It affords immediate relief.

ECONOMICAL HAIR-WASH.

TAKE one ounce of borax, half an ounce of camphor; powder these ingredients fine, and dissolve them in one quart of boiling water; when cool, the solution will be ready for use. Damp the hair frequently. This wash not only effectually cleanses and beautifies, but strengthens the hair, preserves the color, and prevents baldness.

GENERAL TWIGGS'S RECIPE FOR THE HAIR.

ONE drachm of sulphur, half a drachm of sugar of lead, four ounces of rose-water. Mix them; shake the vial on using the mixture, and bathe the hair twice a day for a week, or longer if necessary. It does not dye the hair, but seems to operate upon the roots, and restore the original color.

COUGH SYRUP.

TAKE thoroughwort, hoarhound, and pennyroyal, of each a good handful, and boil them in just water enough to ex-

tract the strength ; then strain the liquor, and add an equal quantity of molasses, and boil until it forms a candy. Eat freely of this every time an inclination to cough is felt, and your cough will soon leave you.

TO MAKE A STOVE AS BRIGHT AS A COACH-BODY, BY TWO APPLICATIONS A YEAR.

Make a weak alum-water, and mix your lustre (British) with it, perhaps two teaspoonfuls to a gill of alum-water. Let the stove be cold, brush it with the mixture, then take a dry brush and lustre, and rub the stove till perfectly dry. Should any part before polishing become so dry as to look gray, moisten it with a wet brush, and proceed as before.

COURT-PLASTER.

Bruise a sufficient quantity of isinglass, and let it soak in a little warm water for twenty-four hours. Expose it to heat over the fire, till a greater part of the water is dissipated, and supply its place by proof spirits of wine, which will combine with the isinglass. Strain the whole through a piece of open linen, taking care that the consistence of the mixture shall be such that, when cool, it may form a trembling jelly. Extend the piece of black silk of which you purpose making your plaster on a wooden frame, and fix it in that position by means of tacks or packthreads. Then apply the isinglass, after it has been rendered liquid by a gentle heat, to the silk with a brush of fine hair. As soon as this first coating is dried, apply a second, and afterwards, if you wish it to be very superior, a third. When the whole is dry, cover it with two or three coatings of the balsam of Peru.

FIRE AND WATER PROOF CEMENT.

Pour a pint of vinegar into a pint of milk; when the latter has fully coagulated, clear it of the lumps, and let it settle; then mix the whole well together, and sift into the liquid quicklime, till upon stirring the whole a thick paste is obtained. This cement will permanently unite marble, earthen-ware, china, &c.

TO LIGHT MATCHES IN DAMP WEATHER.

It may be useful to know that, when it is too damp to light matches quick in the ordinary way, they can be ignited by rubbing them gently for a few seconds upon a piece of cork.

DIRECTIONS FOR THE USE OF SODA IN WASHING CLOTHES.

Soak the clothes in lukewarm soapsuds over night; to every three pails of water put one pint of soft soap and a tablespoonful of the salts of soda. Heat it till blood-warm, then put the clothes in without any rubbing, and boil them one hour. Drain out the suds, as it injures the hands, then add water till cool enough. The clothes will then require a little rubbing. Rinse them first in clear water, and then in an Indigo one. The soda-suds will not answer for colored clothing.

TO RESTORE RUSTY ITALIAN CRAPE.

Heat skim-milk and water, dissolve in half a pint a piece of glue an inch square, then take it from the fire. Rinse the crape first in vinegar to clean it, then, to stiffen it, put it into the glue. Wring it out and clap it as you would for clear-starching. Lay a paper over it when you iron it.

Gin is also a nice thing to wash it in. Potato-water is also excellent.

TO MAKE BOTTLE CEMENT.

Melt together a quarter of a pound of sealing-wax, the same quantity of rosin, a couple of ounces of beeswax. Let it froth, and stir it with a tallow-candle. As soon as it melts, dip the mouths of the bottles which have been corked into it.

LIP SALVE.

Melt a small lump of loaf-sugar in one and a half tablespoonfuls of rose-water. Mix it with two tablespoonfuls of sweet oil, a piece of spermaceti half as large as an English walnut. Simmer the whole together, and turn it into boxes for use. When you take it from the fire, set it into cold water and stir till cold.

COLD CREAM.

Two ounces of the oil of almonds, half an ounce of spermaceti, and half an ounce of white wax. Set it to melt in hot water, and when melted put the vessel into cold water, and beat it with rose-water till thickened. Keep in tight boxes, as it becomes rancid when exposed to the air.

AN EXCELLENT REMEDY FOR EAR-ACHE.

Take equal parts of camphor, laudanum, and new rum, and heat as hot as can be borne, then shake in a quantity of black pepper. Put it on wool, and place it in the ear. Lie down upon it and go to sleep. It relieves the pain very soon.

WINE WHEY.

Boil a pint of milk, and when just ready to run over, pour in one glass of white wine. Let it again boil up, take it off the fire, and when it has stood a few minutes, remove the curd, pour off the clear whey, and sweeten it.

TO POLISH FURNITURE.

Rub it once or twice a week with pulverized rotten-stone and linseed oil, and afterward wipe with a clean silk rag.

A CURE FOR FRESH CUTS OR BRUISES.

Balm of Gilead buds steeped in new rum. Gather them when they are about to burst into leaves and have a great deal of gum about them.

A CURE FOR INFLAMED EYES.

Make a tea of poppy-leaves, about as strong as common tea. Bathe the eyes two or three times a day, and it will very soon take down the inflammation.

TO WASH FLANNELS.

Flannels may be kept soft and white if properly washed in a thick lather of good soap and very hot water, rinsed in clear water of the same temperature, and dried as quickly as possible.

TO CLEAN KID GLOVES.

Clean kid gloves with spirits of hartshorn, instead of

turpentine. Unless they are stretched on a glove-tree, they will not look well. Burning-fluid also cleans them very nicely.

TO CLEAN LACQUER.

MAKE a paste of starch, one part; powdered rotten, stone, twelve parts; sweet oil, two parts; oxalic acid, one part; water to mix.

TO PRESERVE FLOWERS IN WATER.

MIX a little carbonate of soda with the water, and it will preserve the flowers for a fortnight.

PERFUME BAG, AND PREVENTIVE AGAINST MOTHS.

TAKE of cloves, caraway-seeds, nutmeg, mace, cinnamon, and Tonquin beans, each one ounce; then add as much orris-root as will equal all the other ingredients put together. Grind the whole together, and then put them into little bags among your clothes.

TO MAKE COLOGNE.

FOUR pints of rectified spirits of wine, one ounce of oil of bergamot, half an ounce of oil of lemon, half a drachm of oil of rosemary, three quarters of a drachm of oil of neroli, one drachm of oil of English lavender, one drachm of oil of oranges. Mix well, and pass it through a filter. If these proportions are too large, smaller ones may be used.

CATSUP FOR SEA STORES.

TAKE one gallon of beer, three quarts of vinegar, washed

anchovies one and a half pounds, shallots one and a half pounds, mace, cloves, black pepper, each half an ounce, powdered ginger one ounce, mushroom flaps rubbed to pieces, two quarts. Boil till reduced to ten pints, then strain, cool, and bottle.

BLUE DYE FROM HOLLYHOCK.

The common hollyhock possesses a blue dye equal, if not superior, in beauty and permanence, to the very finest indigo, and might be made of the utmost importance in a commercial and agricultural point of view. — *English Paper.*

TO TAKE IMPRESSION OF MEDALS.

A very easy and elegant way of taking the impression of medals and coins, not very generally known, is thus described by Dr. Shaw. Melt a little isinglass glue with brandy, and pour it thinly over the medal, so as to cover its whole surface ; let it remain on a day or two, till it is thoroughly dry and hardened, and on taking it off it will be fine, clear, and as hard as a piece of Muscovy glass, and will have a very elegant impression of the coin. It will also resist the effect of damp air, which occasions all kinds of glue to soften and bend if not prepared in this manner.

RECIPE FOR A COUGH. — RECOMMENDED BY A PHYSICIAN.

Two ounces of gum Arabic, four of loaf-sugar, two lemons, a piece of ball liquorice the size of a walnut. Pour over the whole one pint of boiling water. Take two thirds of a tumblerful just before going to bed.

A CEMENT FOR JOINING SHELLS TO CARD BOARD.

Dissolve some gum Arabic, into which stir ground rice till pretty thick. This cement will make the shells adhere so tight, that you will be obliged to take a knife if you wish to remove them.

TO CLEAR LOOKING-GLASSES.

After having carefully washed your looking-glass, wipe it with crash as dry as possible, and clear it afterward with silk or other soft paper.

ANOTHER WAY.

Wash with Tripoli and water, and let it dry on; then clear it with silk paper.

PASTE.

No. 1.

To three pounds of flour, add two pounds and three quarters of butter and a quarter of a pound of lard. Add to the flour two well-beaten eggs. Wash the butter nicely and then salt the crust. This makes it flaky. Paste must be rolled lightly, as much depends on it. Wet it with just cold water enough to make it roll easily. After having rolled it out once, divide the paste, and put rather more butter in one part for the top. If possible, get it all in in three times rolling it. Paste requires a moderate heat; if your oven is too slow, it will be solid; if too hot, it will not rise. Therefore great care is necessary.

No. 2.

One pound of flour, three quarters of a pound of butter, two whites of eggs well beaten and mixed with the flour. Salt to taste. Wet with cold water and proceed as above.

No. 3.

Twelve pounds of flour, ten of butter. Salt to taste. Wet with *cold* water.

POTATO PASTE FOR APPLE PUDDING.

Boil mealy potatoes soft, rub through a sieve while hot; put them in a stewpan over the fire, with as much water as will make them of the consistence of mush; sift one quart of flour in, and make into a paste. Knead it till light.

POOR MAN'S PASTE.

To one quart of flour add a quarter of a pound of butter, two well-beaten eggs, and some salt. Mix with cold water.

CHARLOTTE RUSSE.

Put half an ounce of gelatine into one quart of milk, and boil until it is dissolved. Have ready well beaten six eggs, which stir into the above (when cool) and proceed as for soft custard, seasoning with vanilla or a mixture of rose-water, peach-water, and extract of lemon. Do this at night, and in the morning froth one pint of cream, skim it off and beat by degrees into the cream. Then line your moulds with ladies' fingers or slices of sponge cake. Be careful to use all outside or all inside, as it will show when turned out of the mould. Then pour in your custard, and set it away to cool.

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